



# PRICE LIST

*Effective January 1, 2014*

## WHERE IN THE WORLD... IS MONTAGUE?



EXCALIBUR  
**CRUSADER**™

**LEGEND**™

**Hearth Bake**™

**VECTAIRE**™

◆ ISLAND COOKING SUITES ◆

◆ HEAVY DUTY GAS OVENS • RANGES • DECK OVENS • OVER-FIRED BROILERS • UNDER-FIRED BROILERS • GRIDDLES • FRYERS • SALAMANDERS  
CHEESEMELTERS • CHINESE RANGES • COUNTER UNITS • ELECTRIC INDUCTION COOKTOPS • REFRIGERATED BASES ◆

◆ SINGLE AND DOUBLE DECK GAS PIZZA OVENS ◆

◆ GAS CONVECTION OVENS • ELECTRIC CONVECTION OVENS ◆

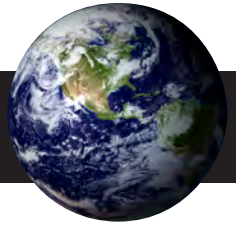


[www.montaguecompany.com](http://www.montaguecompany.com) • 800-345-1830  
Premium Quality Cooking Equipment Since 1857





# WHERE IN THE WORLD IS MONTAGUE?



*Hotel Bel-Air\**  
*Los Angeles, CA*



*Big Canyon Country Club*  
*Newport Beach, CA*



*Niagara Culinary CC*  
*Niagara Falls, NY*



*Juvia*  
*Miami Beach, FL*



*Spago*  
*Beverly Hills, CA*



*Marina Bay Sands*  
*Singapore*



*Mohegan Sun*  
*Uncasville, CT*



*National Press Club*  
*Washington D.C.*



*Revel\*\**  
*Atlantic City, NJ*



\*Photo: Hotel Bel-Air

\*\*Photo: Revel Resort

# QUICK REFERENCE GUIDE

MODEL	PAGE	MODEL	PAGE	MODEL	PAGE	MODEL	PAGE	MODEL	PAGE	MODEL	PAGE
2-70A	38	36W36	23	C12-5	12	CM60	22	M36-12PL	9	UFS-36C	26
2-70B	38	37F	32	C12-559	12	CM60-HB	22	M36-13	9	UFS-36R	26
2-70C	38	43F	32	C12-559S	12	CM72	22	M36-13PL	9	UFS-48C	26
2-70Z	38	43W36	23	C12-5S	12	CM72-HB	22	M36-14	22	UFS-48R	26
2-115A	38	70A	38	C12-8	13	CPG-1	14	M36-14E	9	UFS-60C	26
2-115B	38	70Z	38	C12-8T	13	CPG-2	14	M36-15	9	UFS-60R	26
2-115C	38	115A	38	C12-9E	12	CRM-1	34	M36-16	9	UFS-72C	26
2-115Z	38	115Z	38	C12-9G	12	CRM-2	34	MI-3.5 CT	30	UFS-72R	26
6-S	8	124-5	5	C12-S	12	CRM-3	34	MI2-7.0 CT	30	UFSC-24C	27
12-5	8	124-559	5	C18-5A	12	CRM-4	34	R2-85A	36	UFSC-24R	27
12-559	8	124-5S	5	C18-8	13	CRM-5	34	R85A	36	UFSC-30C	27
12-559S	8	124-8T	5	C18-8PL	13	CRM-6	34	RB-36-R	20	UFSC-30R	27
12-5S	8	124-S	5	C18-8T	13	DG2424-SAT	31	RB-36-SC	20	UFSC-36C	27
12-8	8	136-0E	3	C18-9A	12	DG2436-SAT	31	RB36/MI4-14.0	30	UFSC-36R	27
12-9E	8	136-0EPL	3	C18-9ASE	12	DG2448-SAT	31	RB-48-R	20	UFSC-48C	27
12-9G	8	136-0G	3	C18-S	12	DG2460-SAT	31	RB-48-SC	20	UFSC-48R	27
12-S	8	136-0GPL	3	C24-5	12	DG2472-SAT	31	RB48-SCRR/2/18S/MI-3.5DI	30	UFSC-60C	27
13P-1	33	136-1E	3	C24-559	12	EK8(N)A	41	RB-60-R	20	UFSC-60R	27
14P-1	33	136-1G	3	C24-559S	12	EK8(O)A	41	RB-60-SC	20	UFSC-72C	27
15P-1	33	136-2E	3	C24-5S	12	EK12A	41	RB-72-R	20	UFSC-72R	27
18-5A	8	136-2G	3	C24-6	12	EK15A	41	RB-72-SC	20	UFSM-24C	27
18-8	8	136-3E	3	C24-8	13	HX2-63A	37	RB-84-R	20	UFSM-24R	27
18-8PL	8	136-3G	3	C24-8PL	13	HX2-63AH	37	RB-84-SC	20	UFSM-30C	27
18-9A	8	136-4E	3	C24-8T	13	HX63A	37	RB-96-R	20	UFSM-30R	27
18-9ASE	8	136-4G	3	C24-9E	12	HX63AH	37	RB-96-SC	20	UFSM-36C	27
18-S	8	136-5	3	C24-9G	12	M12-5	10	RB-108-R	20	UFSM-36R	27
23P-2	33	136-559	3	C24-S	12	M12-559	10	RB-108-SC	20	UFSM-48C	27
24-5	8	136-559S	3	C36	23	M12-559S	10	RD18	14	UFSM-48R	27
24-559	8	136-5A	3	C36-0E	11	M12-5S	10	RF40	14	UFSM-60C	27
24-559S	8	136-5S	3	C36-0EPL	11	M12-8	10	RF240	14	UFSM-60R	27
24-5S	8	136-6	3	C36-0G	11	M12-9E	10	SB36-C	22	UFSM-72C	27
24-6	8	136-7	3	C36-0GPL	11	M12-9G	10	SB36-HB	22	UFSM-72R	27
24-8	8	136-7PL	3	C36-1E	11	M12-S	10	SB36-W	22	V136-0E	4
24-8PL	8	136-8	3	C36-1G	11	M18-5A	10	SL2-70AH	39	V136-0EPL	4
24-9E	8	136-8PL	3	C36-2E	11	M18-8	10	SL2-70AP	39	V136-0G	4
24-9G	8	136-9A	3	C36-2G	11	M18-8PL	10	SL70AH	39	V136-0GPL	4
24P-2	33	136-9ASE	3	C36-3E	11	M18-9A	10	SL70AP	39	V136-1E	4
24-S	8	136-9E	3	C36-3G	11	M18-9ASE	10	SL115AP	39	V136-1G	4
25P-2	33	136-9G	3	C36-4E	11	M18-S	10	SL115AH	39	V136-2E	4
30A	32	136-10E	3	C36-4G	11	M24-5	10	SL2-115AH	39	V136-2G	4
31F	32	136-10G	3	C36-5	11	M24-559	10	SL2-115AP	39	V136-3E	4
36-0E	7	136-11	3	C36-559	11	M24-559S	10	SLEK12AH	40	V136-3G	4
36-0EPL	7	136-11E	3	C36-559S	11	M24-6	10	SLEK12AP	40	V136-4E	4
36-0G	7	136-12	3	C36-5A	11	M24-5S	10	SLEK15AH	40	V136-4G	4
36-0GPL	7	136-12E	3	C36-5S	11	M24-8	10	SLEK15AP	40	V136-5	4
36-1E	7	136-12EPL	3	C36-6	11	M24-8PL	10	SLEK2-12AH	40	V136-559	4
36-1G	7	136-12PL	3	C36-7	11	M24-9E	10	SLEK2-12AP	40	V136-559S	4
36-2E	7	136-13	3	C36-7PL	11	M24-9G	10	SLEK2-15AH	40	V136-5A	4
36-2G	7	136-13PL	3	C36-8	11, 13	M24-S	10	SLEK2-15AP	40	V136-5S	4
36-3E	7	136-14	3	C36-8	13	M36-0E	9	SP2035	32	V136-6	4
36-3G	7	136-14E	3	C36-8PL	11, 13	M36-0EPL	9	SP2053	32	V136-7	4
36-4E	7	136-15	3	C36-8T	13	M36-0G	9	UF-18R	26	V136-7PL	4
36-4G	7	136-16	3	C36-9A	11	M36-0GPL	9	UF-24C	26	V136-8	4
36-5	7	136LB	21	C36-9ASE	11	M36-1E	9	UF-24R	26	V136-8PL	4
36-559	7	136LB/12LB/UFLC-48R	21	C36-9E	11	M36-1G	9	UF-30C	26	V136-9A	4
36-559S	7	136LB/24LB/UFLC-60R	21	C36-9G	11	M36-2E	9	UF-30R	26	V136-9ASE	4
36-5A	7	136LB/UFLC-36R	21	C36-10E	11	M36-2G	9	UF-36C	26	V136-9E	4
36-5S	7	136S	5	C36-10G	11	M36-3E	9	UF-36R	26	V136-9G	4
36-6	7	136W36	23	C36-11	11	M36-3G	9	UF-48C	26	V136-10E	4
36-7	7	136XLB	6	C36-11E	11	M36-4E	9	UF-48R	26	V136-10G	4
36-7PL	7	136XLB/MI4-14.0	30	C36-12	11	M36-4G	9	UF-60C	26	V136-11	4
36-8	7	136XLB/UFLC-36R	6	C36-12E	11	M36-5	9	UF-60R	26	V136-11E	4
36-8PL	7	236	5	C36-12EPL	11	M36-559	9	UF-72C	26	V136-12	4
36-9A	7	236W36	23	C36-12PL	11	M36-559S	9	UF-72R	26	V136-12E	4
36-9ASE	7	236XLB	6	C36-13	11	M36-5A	9	UFLC-18R	24	V136-12EPL	4
36-9E	7	243W36	23	C36-13PL	11	M36-5S	9	UFLC-24R	24	V136-12PL	4
36-9G	7	2EK12A	41	C36-14	11	M36-6	9	UFLC-30R	24	V136-13	4
36-10E	7	2EK15A	41	C36-14E	11	M36-7	9	UFLC-36R	24	V136-13PL	4
36-10G	7	2EK8(N)	41	C36-15	11	M36-7PL	9	UFLC-48R	24	V136-14	4
36-11	7	2EK8(O)	41	C36-16	11	M36-8	9	UFLC-60R	24	V136-14E	4
36-11E	7	36/MI4-14.0	30	C36-S	11	M36-8PL	9	UFLC-72R	24	V136-15	4
36-12	7	336XLB	6	C36SHB	23	M36-9A	9	UFLCS-18R	25	V136-16	4
36-12E	7	2/136LB/UFLC-72R	21	C36SHBPL	23	M36-9ASE	9	UFLCS-24R	25	V136LB	21
36-12EPL	7	2/C24-8	13	C45	23	M36-9E	9	UFLCS-30R	25	V136LB/12LB/UFLC-48R	21
36-12PL	7	2/C24-8T	13	C45SHB	23	M36-9G	9	UFLCS-36R	25	V136LB/24LB/UFLC-60R	21
36-13	7	2/C36-8	13	C45SHBPL	23	M36-10E	9	UFLCS-48R	25	V136LB/UFLC-36R	21
36-13PL	7	2/C36-8/C18-8	13	CM24	22	M36-10G	9	UFLCS-60R	25	V136S	5
36-14	7	2/C36-8/C24-8	13	CM24-HB	22	M36-11	9	UFLCS-72R	25	V136W36	23
36-14E	7	2/C36-8T	13	CM36	22	M36-11E	9	UFS-24C	26	V236	5
36-15	7	2/C36-8T/C18-8T	13	CM36-HB	22	M36-12	9	UFS-24R	26		
36-16	7	2/C36-8T/C24-8T	13	CM48	22	M36-12E	9	UFS-30C	26		
36-S	7	2/V136LB/UFLC-72R	21	CM48-HB	22	M36-12EPL	9	UFS-30R	26		



# TABLE OF CONTENTS

<b>LEGEND™</b>	1
Heavy Duty 136 Series Range Model — Range Top Configurations	2
Standard Ovens	3
Convection Ovens	4
24 Series Range with Ovens	5
Bake and Roast Ovens	5
Broiler Ovens	6
Cabinet Base	7-8
Modular Stand	9-10
Counter Top	11-12
Counter Add-a-Units-Griddles/Frytops/Planchas	13
Fryers/Fryer Filter/Pasta Cooker	14
136 Series Options and Accessories	15-19
Extreme Cuisine Refrigerated Base	20
Low Boy with Radiant Broiler	21
Salamanders and Cheesemelter	22
Overfired Broilers	23
Range Match, Low-Profile Counter Broilers — Radiant Style	24
Shallow Depth Low-Profile Counter Broilers — Radiant Style	25
Range Match, UF Series Broilers	26
Free Standing, UFS Series Broilers	26
Free Standing, UFSC and UFSM Series Broilers	27
Counter & Modular Broilers — Options and Accessories	28
Cabinet Base Broilers — Options and Accessories	29
Electric Induction Cooktop	30
48" Portable Sauté Station with Induction Cooktop	30
Deluxe Griddle	31
Charcoal Broiler and Stock Pot Stoves	32
Pizza Ovens	33
Chinese Ranges	34



<b>VECTAIRE™</b>	35
Apollo Gas Convection Ovens	36
HX Series Gas Convection Ovens	37
Gas Convection Ovens — Bakery Depth	38
SL Gas Convection Ovens	39
Electric Convection Ovens — Full and Half Size	40-41
Options and Accessories	42







# Check Your Order On-Line in 3 Easy Steps

Go to [www.MontagueCompany.com](http://www.MontagueCompany.com)



1

Select "Order Status" from the Sales Menu



2

Enter your PO, SO, or Invoice Number



3

Find your Order Status and Tracking Information



# Made in the USA



## **Over 150 Years of U.S. Quality**

*Residing in the San Francisco bay area California history dates back to the turbulent times of the gold rush, statehood and, the breakout of the U.S. Civil War. Through three generations of ownership and management by the Whalen family, Montague continues a proud tradition of pride and passion for its equipment known throughout the foodservice industry, for superior quality and craftsmanship.*

*All Montague products are designed, engineered, and manufactured in our facility located in Hayward, California, USA. Due to the decline in the US manufacturing base, a small percentage of the materials needed to build our equipment is not available in the*

*United States and by default, must be sourced overseas as we strive to maintain strict control of quality, delivery and cost of materials.*

*All Montague equipment meets the U.S. government standard for product labeling "Made in the U.S.A." At Montague, the American spirit of innovation, capitalism, and free enterprise is alive and well. We are proud to say Montague products are "Made in the U.S.A."*



# Excalibur/Crusader Cooking Suites



## Excalibur & Crusader Custom Cooking Suites

***Cooking suites by design enable efficient use of space, cooking flow and function.***

*With a Montague Suite, you are getting the industry's premier Legend Series Equipment along with unique design choices and integration which only Montague provides:*

***True concealed flues***

***Pass-through ovens, and cheesemelters***

***Heated cabinets and refrigeration***

***Various trim and accent finishes including brass, copper, high-polish stainless steel***

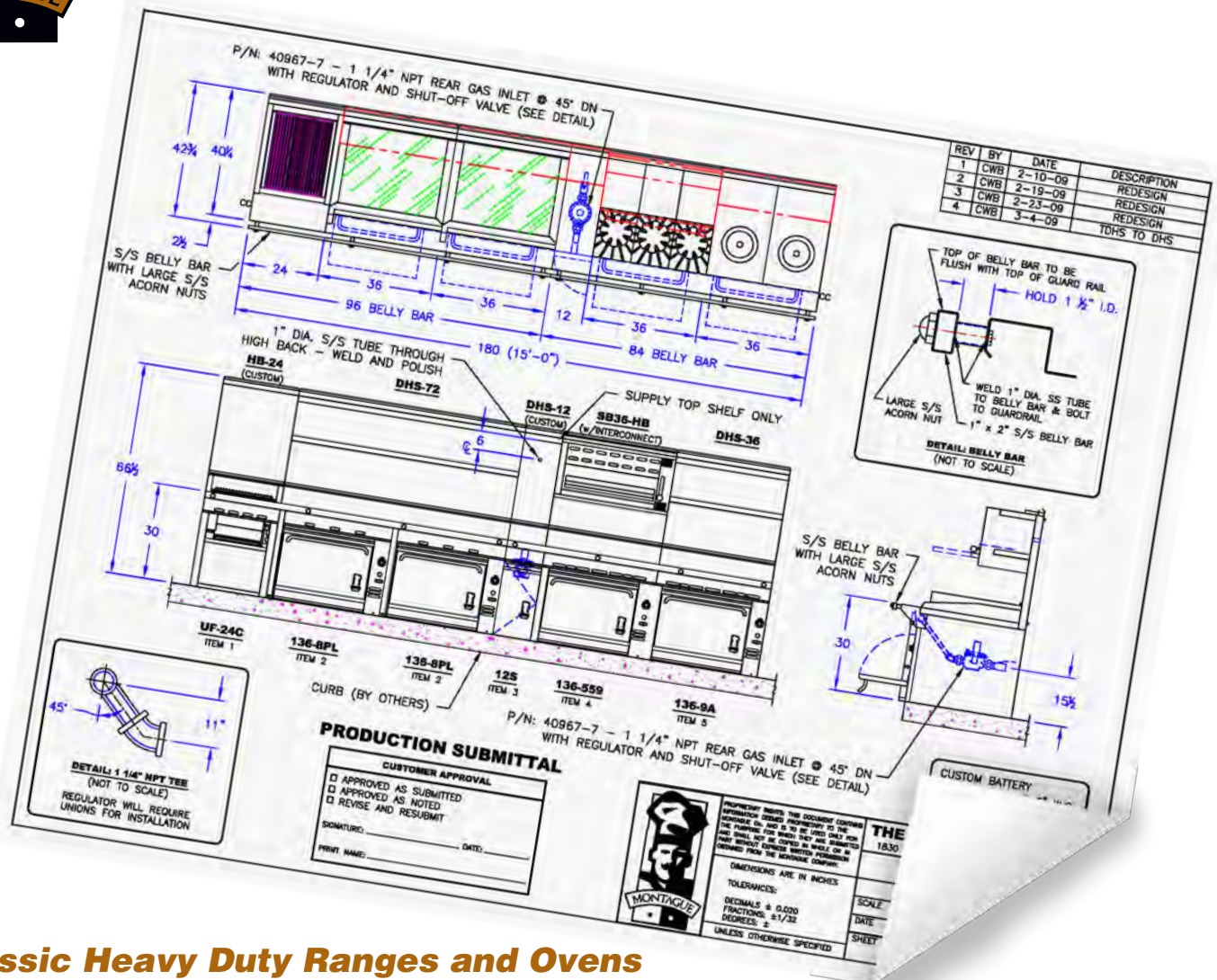
*The entire suite is pre-assembled and tested at the factory to ensure quality fit and function of all components. Suites include on-site installation supervision from factory technician. And, all Montague Suites are ETL designed certified.*

***Work with a professional foodservice consultant to develop your own design. Then, we'll engineer a custom-built island cooking suite to your exact specifications.***





# Montague Legend



## Classic Heavy Duty Ranges and Ovens

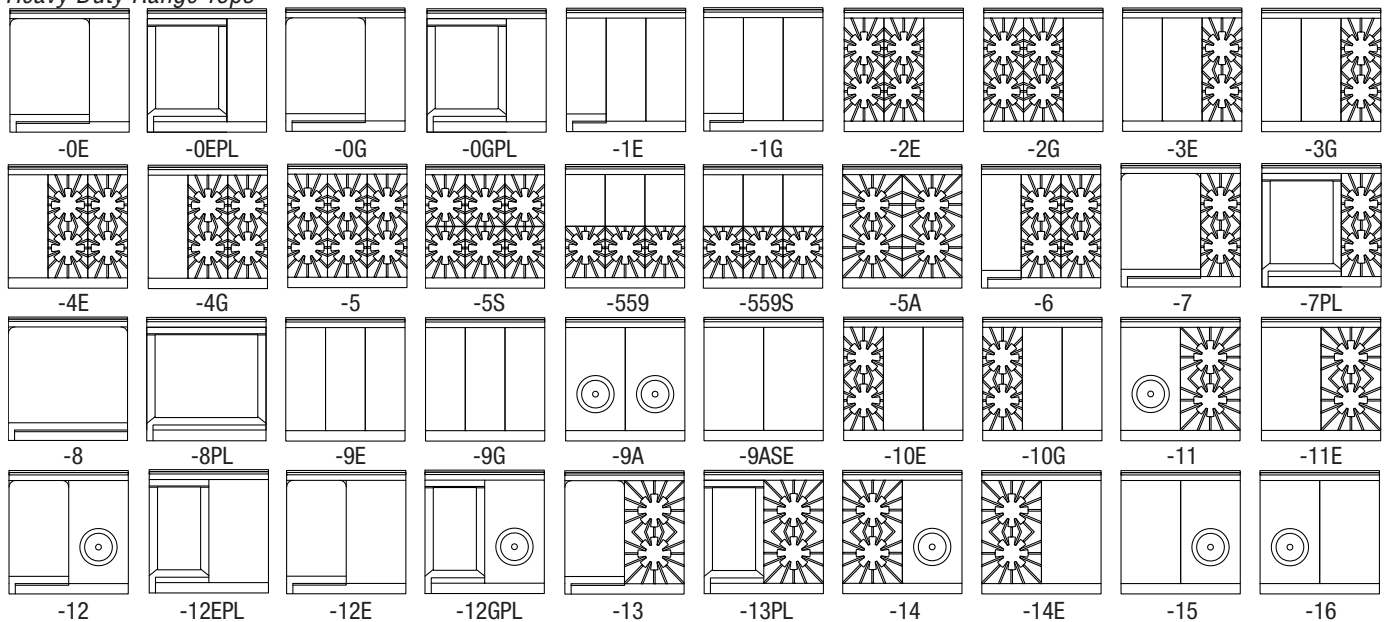
- More usable cooking surface.
- Choice of over 40 cook tops.
- Renowned counter-weighted oven door.
- Front vented ovens with consistently reliable temperatures. A must for those perfect meals.
- Welded angle iron frame construction.
- Cast iron oven burners, and top grates.
- Lift off cast iron top burners.
- Controls in cool zone.
- Sleek, streamlined flue risers and high shelves.
- Available with casters, channel bases, quick-disconnects and restraining devices.
- Hassle Free. Quick/Easy daily cleanup.
- Stainless steel external oven bottom.
- Purchase with confidence. Every model meticulously crafted, hand-assembled, test fired, calibrated at factory.
- Unsurpassed service.



# Montague Legend

# Heavy Duty Sectional Gas Ranges

## Heavy Duty Range Tops



Model # -Suffix | Description

### 36" (914mm) Range Tops

36"W x 36-5/8"D (914 x 930mm)

-0E	One 24" (610mm) Frytop Left and One 12" (305mm) Even Heat Hot Top Right
-0EPL	One 24" (610mm) Plancha Left and One 12" (305mm) Even Heat Hot Top Right
-0G	One 24" (610mm) Frytop Left and One 12" (305mm) Gradient Heat Hot Top Right
-0GPL	One 24" (610mm) Plancha Left and One 12" (305mm) Gradient Heat Hot Top Right
-1E	One 12" (305mm) Frytop Left and Two 12" (305mm) Even Heat Hot Tops Right
-1G	One 12" (305mm) Frytop Left and Two 12" (305mm) Gradient Heat Hot Tops Right
-2E	Two 12" (305mm) Open Tops Left and One 12" (305mm) Even Heat Hot Top Right
-2G	Two 12" (305mm) Open Tops Left and One 12" (305mm) Gradient Heat Hot Top Right
-3E	Two 12" (305mm) Even Heat Hot Tops Left and One 12" (305mm) Open Top Right
-3G	Two 12" (305mm) Gradient Heat Hot Tops Left and One 12" (305mm) Open Top Right
-4E	One 12" (305mm) Even Heat Hot Top Left and Two 12" (305mm) Open Tops Right
-4G	One 12" (305mm) Gradient Heat Hot Top Left and Two 12" (305mm) Open Tops Right
-5	Three 12" (305mm) Open Tops
-5S	Three 12" (305mm) Open Tops with Step-Up
-559	Three 12" (305mm) Combination Tops, Open Tops/Hot Tops
-559S	Three 12" (305mm) Combination Tops with Step-Up
-5A	Two 18" (457mm) Open Tops
-6	One 12" (305mm) Frytop Left and Two 12" (305mm) Open Tops Right
-7	One 24" (610mm) Frytop Left and One 12" (305mm) Open Top Right
-7PL	One 24" (610mm) Plancha Left and One 12" (305mm) Open Top Right
-8	One 36" (914mm) Frytop
-8PL	One 36" (914mm) Plancha
-9E	Three 12" (305mm) Even Heat Hot Tops
-9G	Three 12" (305mm) Gradient Heat Hot Tops
-9A	Two 18" (457mm) Hot Tops with Ring & Cover
-9ASE	Two 18" (457mm) Even Heat Hot Tops
-10E	One 12" (305mm) Open Top Left and Two 12" (305mm) Even Heat Hot Tops Right
-10G	One 12" (305mm) Open Top Left and Two 12" (305mm) Gradient Heat Hot Tops Right
-11	One 18" (457mm) Hot Top with Ring/Cover Left and One 18" (457mm) Open Top Right
-11E	One 18" (457mm) Even Heat Hot Top Left and One 18" (457mm) Open Top Right
-12	One 18" (457mm) Frytop Left and One 18" (457mm) Hot Top with Ring/Cover Right
-12EPL	One 18" (457mm) Plancha Left and One 18" (457mm) Even Heat Hot Top Right
-12E	One 18" (457mm) Frytop Left and One 18" (457mm) Even Heat Hot Top Right
-12GPL	One 18" (457mm) Plancha Left and One 18" (457mm) Gradient Heat Top Right
-13	One 18" (457mm) Frytop Left and One 18" (457mm) Open Top Right
-13PL	One 18" (457mm) Plancha Left and One 18" (457mm) Open Top Right
-14	One 18" (457mm) Open Top Left and One 18" (457mm) Hot Top with Ring/Cover Right
-14E	One 18" (457mm) Open Top Left and One 18" (457mm) Even Heat Hot Top Right
-15	One 18" (457mm) Even Heat Hot Top Left and One 18" (457mm) Hot Top with Ring/Cover Right
-16	One 18" (457mm) Hot Top with Ring/Cover Left and One 18" (457mm) Even Heat Hot Top Right

**Heavy Duty Range with Standard Oven**
**Standard Features:**

- S/S Front and exterior bottom with remaining exterior black.
- Over 40 cooktop choices.
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- Gradient Heat Hot Tops. ("G" denotes Gradient Heat on Hot Tops)
- 3/4" (19mm) thick Frytops, manual control.
- 6" (152 mm) legs, S/S.
- 4" (102mm) high Flue riser, S/S.
- Porcelainized oven interior: 26-5/8" W x 28-1/4"D x 15"H
- One rack & 4-position rack guides.
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 30,000 BTU/hr Open Burners.
- Optional Thermostats on Griddles. (add 5,000 BTU's per Griddle Burner)



136-5S

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back
<b>136 Range with Standard Oven</b>		<b>36"W x 37-1/4"D (914 x 946mm)</b>				
136-0E	1-24" Frytop (L), 1-12" Hot Top (R)	105,000	800	\$11,192	\$472	\$736
136-0EPL	1-24" Plancha (L), 1-12" Even Heat Top (R)	105,000	800	\$13,224	\$472	\$736
136-0G	1-24" Frytop (L), 1-12" Gradient Heat Top (R)	103,500	800	\$11,192	\$472	\$736
136-0GPL	1-24" Plancha (L), 1-12" Gradient Heat Top (R)	103,500	800	\$13,224	\$472	\$736
136-1E	1-12" Frytop (L), 2-12" Hot Tops (R)	95,000	770	\$11,192	\$472	\$736
136-1G	1-12" Frytop (L), 2-12" Gradient Heat Tops (R)	92,000	770	\$11,192	\$472	\$736
136-2E	2-12" Open Tops (L), 1-12" Hot Top (R)	180,000	666	\$11,192	\$472	\$736
136-2G	2-12" Open Tops (L), 1-12" Gradient Heat Tops (R)	178,000	666	\$11,192	\$472	\$736
136-3E	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	140,000	674	\$11,192	\$472	\$736
136-3G	2-12" Gradient Heat Tops (L), 1-12" Open Top (R) (2 OB)	137,000	674	\$11,192	\$472	\$736
136-4E	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	180,000	659	\$11,192	\$472	\$736
136-4G	1-12" Gradient Heat Tops (L), 2-12" Open Tops (R) (4 OB)	178,500	659	\$11,192	\$472	\$736
136-5	3-12" Open Tops (6 OB)	220,000	636	\$11,192	\$472	\$736
136-5S	3-12" Open Tops with Step-Up (6 OB)	190,000	636	\$13,380	\$472	\$736
136-5A	2-18" Open Tops (4 OB)	160,000	616	\$11,192	\$472	\$736
136-559	3-12" Combi Tops, Open Tops/Hot Tops	175,000	660	\$11,192	\$472	\$736
136-559S	3-12" Combi Tops with Step-Up	175,000	660	\$13,380	\$472	\$736
136-6	1-12" Frytop (L), 2-12" Open Tops (R) (4 OB)	175,000	694	\$11,192	\$472	\$736
136-7	1-24" Frytop (L), 1-12" Open Top (R) (2 OB)	145,000	736	\$11,192	\$472	\$736
136-7PL	1-24" Plancha (L), 1-12" Open Top (R) (2 OB)	130,000	736	\$13,224	\$472	\$736
136-8	1-36" Frytop, 3/4" Thick, Manual Control	100,000	746	\$11,192	\$472	\$736
136-8PL	1-36" Plancha, 3/4" Thick, Manual Control	85,000	746	\$13,224	\$472	\$736
136-9E	3-12" Hot Tops	100,000	668	\$11,192	\$472	\$736
136-9G	3-12" Gradient Heat Tops	95,500	668	\$11,192	\$472	\$736
136-9A	2-18" Hot Tops with Ring & Cover	110,000	716	\$11,192	\$472	\$736
136-9ASE	2-18" Hot Tops with Even Heat Burners	120,000	674	\$11,192	\$472	\$736
136-10E	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	140,000	666	\$11,192	\$472	\$736
136-10G	1-12" Open Top (L), 2-12" Gradient Heat Tops (R) (2 OB)	137,000	666	\$11,192	\$472	\$736
136-11	1-18" Ring/Cover Top (L), 1-18" Open Top (R) (2 OB)	135,000	645	\$11,192	\$472	\$736
136-11E	1-18" Hot Top (L), 1-18" Open Top (R) (2 OB)	140,000	645	\$11,192	\$472	\$736
136-12	1-18" Frytop (L), 1-18" Ring/Cover Top (R)	105,000	710	\$11,192	\$472	\$736
136-12PL	1-18" Plancha (L), 1-18" Ring/Cover Top (R)	90,000	710	\$13,224	\$472	\$736
136-12E	1-18" Frytop (L), 1-18" Hot Top (R)	110,000	710	\$11,192	\$472	\$736
136-12EPL	1-18" Plancha (L), 1-18" Hot Top (R)	95,000	710	\$13,224	\$472	\$736
136-13	1-18" Frytop (L), 1-18" Open Top (R) (2 OB)	130,000	710	\$11,192	\$472	\$736
136-13PL	1-18" Plancha (L), 1-18" Open Top (R) (2 OB)	115,000	710	\$13,224	\$472	\$736
136-14	1-18" Open Top (L), 1-18" Ring/Cover Top (R) (2 OB)	135,000	645	\$11,192	\$472	\$736
136-14E	1-18" Open Top (L), 1-18" Hot Top (R) 2OB	140,000	645	\$11,192	\$472	\$736
136-15	1-18" Hot Top (L), 1-18" Ring/Cover Top (R)	115,000	645	\$11,192	\$472	\$736
136-16	1-18" Ring/Cover Top (L), 1-18" Hot Top (R)	115,000	645	\$11,192	\$472	\$736

Options &amp; Accessories — see pages 15-19



**Heavy Duty Range with Convection Oven**
**Standard Features:**

- S/S Front and exterior bottom with remaining exterior black.
- Over 40 cooktop choices.
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- Gradient Heat Hot Tops. ("G" denotes Gradient Heat on Hot Tops)
- 3/4" (19mm) thick Frytops, manual control.
- 6" (152mm) legs, S/S.
- 4" (102mm) high flue riser, S/S.
- Porcelainized oven interior: 26-5/8"W x 22-1/4"D x 15"H
- Three racks & 5-position rack guides.
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 30,000 BTU/hr Open Burners.
- Optional Thermostats on Griddles. (add 5,000 BTU's per Griddle Burner)
- 120VAC/60hz/1Ph.



136-9A (Shown with optional casters.)

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back
<b>V136 Range with Convection Oven</b>		<b>36"W x 37-1/4"D (914 x 946mm)</b>				
V136-0E	1-24" Frytop (L), 1-12" Hot Top (R)	110,000	868	\$14,708	\$472	\$736
V136-0EPL	1-24" Plancha (L), 1-12" Even Heat Top (R)	110,000	868	\$16,738	\$472	\$736
V136-0G	1-24" Frytop (L), 1-12" Gradient Heat Top (R)	108,500	868	\$14,708	\$472	\$736
V136-0GPL	1-24" Plancha (L), 1-12" Gradient Heat Top (R)	108,500	868	\$16,738	\$472	\$736
V136-1E	1-12" Frytop (L), 2-12" Hot Tops (R)	100,000	835	\$14,708	\$472	\$736
V136-1G	1-12" Frytop (L), 2-12" Gradient Heat Tops (R)	97,000	835	\$14,708	\$472	\$736
V136-2E	2-12" Open Tops (L), 1-12" Hot Top (R)	185,000	731	\$14,708	\$472	\$736
V136-2G	2-12" Open Tops (L), 1-12" Gradient Heat Top (R)	183,500	731	\$14,708	\$472	\$736
V136-3E	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	145,000	769	\$14,708	\$472	\$736
V136-3G	2-12" Gradient Heat Tops (L), 1-12" Open Top (R) (2 OB)	142,000	769	\$14,708	\$472	\$736
V136-4E	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	185,000	720	\$14,708	\$472	\$736
V136-4G	1-12" Gradient Hot Top (L), 2-12" Open Tops (R) (4 OB)	183,500	720	\$14,708	\$472	\$736
V136-5	3-12" Open Tops (6 OB)	225,000	710	\$14,708	\$472	\$736
V136-5S	3-12" Open Tops with Step-Up (6 OB)	195,000	710	\$16,892	\$472	\$736
V136-5A	2-18" Open Tops (4 OB)	165,000	685	\$14,708	\$472	\$736
V136-559	3-12" Combi Tops, Open Tops/Hot Tops	180,000	725	\$14,708	\$472	\$736
V136-559S	3-12" Combi Tops with Step-Up	180,000	660	\$16,892	\$472	\$736
V136-6	1-12" Frytop (L), 2-12" Open Tops (R) (4 OB)	180,000	760	\$14,708	\$472	\$736
V136-7	1-24" Frytop (L), 1-12" Open Top (R) (2 OB)	150,000	785	\$14,708	\$472	\$736
V136-7PL	1-24" Plancha (L), 1-12" Open Top (R) (2 OB)	135,000	785	\$16,738	\$472	\$736
V136-8	1-36" Frytop, 3/4" Thick, Manual Control	105,000	825	\$14,708	\$472	\$736
V136-8PL	1-36" Plancha, 3/4" Thick, Manual Control	90,000	825	\$16,738	\$472	\$736
V136-9E	3-12" Hot Tops	105,000	745	\$14,708	\$472	\$736
V136-9G	3-12" Gradient Heat Tops	100,500	745	\$14,708	\$472	\$736
V136-9A	2-18" Hot Tops with Ring & Cover	115,000	780	\$14,708	\$472	\$736
V136-9ASE	2-18" Hot Tops with Even Heat Burners	125,000	715	\$14,708	\$472	\$736
V136-10E	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	145,000	735	\$14,708	\$472	\$736
V136-10G	1-12" Open Top (L), 2-12" Gradient Heat Tops (R) (2 OB)	142,000	735	\$14,708	\$472	\$736
V136-11	1-18" Ring/Cover Top (L), 1-18" Open Top (R) (2 OB)	140,000	715	\$14,708	\$472	\$736
V136-11E	1-18" Hot Top (L), 1-18" Open Top (R) (2 OB)	145,000	715	\$14,708	\$472	\$736
V136-12	1-18" Frytop (L), 1-18" Ring/Cover Top (R)	110,000	780	\$14,708	\$472	\$736
V136-12PL	1-18" Plancha (L), 1-18" Ring/Cover Top (R)	95,000	780	\$16,738	\$472	\$736
V136-12E	1-18" Frytop (L), 1-18" Hot Top (R)	115,000	780	\$14,708	\$472	\$736
V136-12EPL	1-18" Plancha (L), 1-18" Hot Top (R)	100,000	780	\$16,738	\$472	\$736
V136-13	1-18" Frytop (L), 1-18" Open Top (R) (2 OB)	135,000	780	\$14,708	\$472	\$736
V136-13PL	1-18" Plancha (L), 1-18" Open Top (R) (2 OB)	120,000	780	\$16,738	\$472	\$736
V136-14	1-18" Open Top (L), 1-18" Ring/Cover Top (R) (2 OB)	140,000	715	\$14,708	\$472	\$736
V136-14E	1-18" Open Top (L), 1-18" Hot Top (R) (2 OB)	145,000	715	\$14,708	\$472	\$736
V136-15	1-18" Hot Top (L), 1-18" Ring/Cover Top (R)	120,000	765	\$14,708	\$472	\$736
V136-16	1-18" Ring/Cover Top (L), 1-18" Hot Top (R)	120,000	765	\$14,708	\$472	\$736

Options &amp; Accessories — see pages 15-19

## Montague Legend

## Heavy Duty Sectional Gas 124 Series

### 24 SERIES

#### Heavy Duty 24" Range with Oven

##### Standard Features:

- S/S Front and exterior bottom with remaining exterior black.
- 1-1/4" front manifold provided with 1/2 union on each end for battery connection.
- Front venting oven.
- 20,000 BTU/Hr. cast iron burner (oven).
- Oven door counter balanced without use of springs.
- Porcelain steel oven interior.
- One rack & 4-position rack guides.
- Oven dimensions: 16-1/4"W x 28-1/4"D x 14-3/4"H



124-5 (Shown with optional S/S side.)

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back
<b>Legend Range Match</b>		<b>24"W x 37-1/4"D (635 x 946mm)</b>				
124-5	(4) 12" OB	140,000	440	<b>\$9,106</b>	<b>\$472</b>	<b>\$564</b>
124-559	(2) -59 Tops	110,000	470	<b>\$9,106</b>	<b>\$472</b>	<b>\$564</b>
124-5S	(2) 12-12" Open Burners with Step-Up (4 OB)	120,000	470	<b>\$10,036</b>	<b>\$472</b>	<b>\$564</b>
124-8T	(1) 24" Frytop with Thermostat	80,000	490	<b>\$9,836</b>	<b>\$472</b>	<b>\$564</b>
124-S	(1) 24" S/S Work Top	20,000	375	<b>\$7,220</b>	<b>\$472</b>	<b>\$564</b>

Note: Optional 1" rear gas will be located on the right side.

## Montague Legend

## Heavy Duty Ovens

#### Heavy Duty Bake & Roast Ovens

##### Standard Features:

- S/S Front, top and exterior bottom with remaining exterior black.
- 1-1/4" front manifold provided with 1/2 union on each end for battery connection.
- Front venting oven.
- Oven door counter balanced without use of springs.
- Porcelain steel oven interior.
- Oven Racks:  
Standard Oven: One rack & 4-position rack guides.  
Convection Oven: Three racks & 5-position rack guides.
- Oven Dimensions:  
Standard Oven: 26-5/8" W x 28-1/4"D x 15"H  
Convection Oven: 26-5/8" W x 22-1/4"D x 15"H



V236 (Shown with optional casters.)

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back
<b>Bake and Roast Ovens</b>		<b>36"W x 35-3/8"D (914 x 899mm)</b>				
136S	Single Standard Oven with S/S Work Top	40,000	500	<b>\$8,544</b>	<b>\$472</b>	<b>\$724</b>
236	Double Standard Oven	80,000	745	<b>\$14,434</b>	<b>\$944</b>	<b>\$1,448</b>
V136S	Single Convection Oven with S/S Work Top	45,000	575	<b>\$11,992</b>	<b>\$472</b>	<b>\$724</b>
V236	Double Convection Ovens	90,000	900	<b>\$21,328</b>	<b>\$944</b>	<b>\$1,448</b>

Options & Accessories — see pages 15-19



**Heavy Duty Ovens**
**Standard Features:**

- S/S Front, both sides and exterior bottom with remaining exterior black.
- 6" (152mm) S/S adjustable legs.

**Broiler:**

- 36" working height.
- 1-1/4" front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- S/S tube burners each rated @ 19,000 BTU/Hr.
- Removable S/S self-cleaning radiants.
- Reversible cast iron top grates.
- 2-position grid frame.
- 1" (25mm) flue riser.

**Oven:**

- Front venting oven.
- Porcelainized oven interior: 26-5/8"W x 28-1/4"D x 10"H
- One 32,000 BTU/Hr. cast iron oven burner.
- Oven door counter balanced without use of springs.
- Thermostat dial with temperature range from Low to 500°F (260°C).



136XLB/UFLC-36R

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back
<b>Legend Range Match</b>		<b>36"W x 37-1/4"D (914 x 946mm)</b>			
<b>136XLB/UFLC-36R</b>	36"W (1) Standard Oven/Charbroiler	146,000	750	<b>\$18,834</b>	<b>\$1,008</b>
<b>Legend XLB Stackable</b>		<b>36"W x 33-3/4"D (914 x 857mm)</b>			
<b>136XLB</b>	Single XLB Oven with S/S Top	32,000	450	<b>\$8,916</b>	<b>\$724</b>
<b>236XLB</b>	Double Stacked XLB Ovens with S/S Top	64,000	800	<b>\$17,828</b>	<b>\$1,448</b>
<b>336XLB</b>	Triple Stacked XLB Ovens with S/S Top	96,000	1,150	<b>\$26,742</b>	<b>\$2,170</b>

Item	Notes	Price
<b>Heavy Duty Ovens — Options &amp; Accessories</b>		
<b>Cast Iron Oven Bottoms</b>	In Lieu of Steel; 2 Pieces, (N/A on V136 Series)	<b>\$664</b>
<b>Casters — Ranges</b>	(Set of 4) 5" Wheel; 6" Height	<b>\$532</b>
	(Set of 4) 5" Wheel; 6" Height (for 336XLB)	<b>\$532</b>
<b>Curb Mount</b>	N/A on V136 Series	<b>N/A</b>
<b>Flex Connector Kit:</b> (Hose, Disconnect & Restraining Device)	3' x 1" (914 x 25mm)	<b>\$768</b>
	4' x 1" (1219 x 25mm)	<b>\$856</b>
<b>Oven Racks, extra</b>	Standard	<b>\$134/ea.</b>

Options &amp; Accessories — see pages 15-19

**Heavy Duty Range with Cabinet Base**
**Standard Features:**

- S/S Front and exterior bottom with remaining exterior black.
- Over 40 cooktop choices.
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- Gradient Heat Hot Tops. ("G" denotes Gradient Heat on Hot Tops)
- 3/4" (19mm) thick Frytops, manual control.
- 6" (152mm) legs, S/S.
- 4" (102mm) high flue riser, S/S.
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 30,000 BTU/hr Open Burners.
- Optional Thermostats on Griddles. (add 5,000 BTU's per Griddle Burner)



36-5A (Shown with optional S/S intermediate & bottom shelves.)

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back	(2) Lower Shelves, 2 Sides S/S	S/S Doors*
<b>36" (914mm) Range with Cabinet Base</b>				<b>36"W x 37-1/4"D (914 x 946mm)</b>			
36-0E	1-24" Frytop (L), 1-12" Hot Top (R)	65,000	570	\$7,632	\$736	\$2,152	N/A
36-0EPL	1-24" Plancha (L), 1-12" Hot Top (R)	65,000	570	\$9,666	\$736	\$2,152	N/A
36-0G	1-24" Frytop (L), 1-12" Gradient Heat Top (R)	63,500	570	\$7,632	\$736	\$2,152	N/A
36-0GPL	1-24" Plancha (L), 1-12" Gradient Heat Top (R)	65,000	570	\$9,666	\$736	\$2,152	N/A
36-1E	1-12" Frytop (L), 2-12" Hot Tops (R)	55,000	540	\$7,632	\$736	\$2,152	N/A
36-1G	1-12" Frytop (L), 2-12" Gradient Heat Tops (R)	52,000	540	\$7,632	\$736	\$2,152	N/A
36-2E	2-12" Open Tops (L), 1-12" Hot Top (R)	140,000	490	\$7,632	\$736	\$2,152	\$1,198
36-2G	2-12" Open Tops (L), 1-12" Gradient Heat Top (R)	138,500	490	\$7,632	\$736	\$2,152	\$1,198
36-3E	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	100,000	500	\$7,632	\$736	\$2,152	\$1,198
36-3G	2-12" Gradient Heat Tops (L), 1-12" Open Top (R) (2 OB)	97,000	500	\$7,632	\$736	\$2,152	\$1,198
36-4E	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	140,000	480	\$7,632	\$736	\$2,152	\$1,198
36-4G	1-12" Gradient Heat Top (L), 2-12" Open Tops (R) (4 OB)	138,500	480	\$7,632	\$736	\$2,152	\$1,198
36-5	3-12" Open Tops (6 OB)	180,000	450	\$7,632	\$736	\$2,152	\$1,198
36-5S	3-12" Open Tops with Step-Up (6 OB)	150,000	450	\$9,818	\$736	\$2,152	\$1,198
36-5A	2-18" Open Tops (4 OB)	120,000	450	\$7,632	\$736	\$2,152	\$1,198
36-559	3-12" Combi Tops, Open Tops/Hot Tops	135,000	485	\$7,632	\$736	\$2,152	\$1,198
36-559S	3-12" Combi Tops with Step-Up	135,000	485	\$9,818	\$736	\$2,152	\$1,198
36-6	1-12" Frytop (L), 2-12" Open Tops (R) (4 OB)	135,000	520	\$7,632	\$736	\$2,152	N/A
36-7	1-24" Frytop (L), 1-12" Open Top (R) (2 OB)	105,000	550	\$7,632	\$736	\$2,152	N/A
36-7PL	1-24" Plancha (L), 1-12" Open Top (R) (2 OB)	90,000	550	\$9,666	\$736	\$2,152	N/A
36-8	1-36" Frytop, 3/4" Thick, Manual Control	60,000	575	\$7,632	\$736	\$2,152	N/A
36-8PL	1-36" Plancha, 3/4" Thick, Manual Control	45,000	575	\$9,666	\$736	\$2,152	N/A
36-9E	3-12" Hot Tops	60,000	520	\$7,632	\$736	\$2,152	\$1,198
36-9G	3-12" Gradient Heat Tops	55,500	520	\$7,632	\$736	\$2,152	\$1,198
36-9A	2-18" Hot Tops with Ring & Cover	70,000	530	\$7,632	\$736	\$2,152	\$1,198
36-9ASE	2-18" Hot Tops with Even Heat Burners	80,000	525	\$7,632	\$736	\$2,152	\$1,198
36-10E	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	100,000	500	\$7,632	\$736	\$2,152	\$1,198
36-10G	1-12" Open Top (L), 2-12" Gradient Heat Tops (R) (2 OB)	97,000	500	\$7,632	\$736	\$2,152	\$1,198
36-11	1-18" Ring/Cover Top (L), 1-18" Open Top (R) (2 OB)	95,000	490	\$7,632	\$736	\$2,152	\$1,198
36-11E	1-18" Hot Top (L), 1-18" Open Top (R) (2 OB)	100,000	490	\$7,632	\$736	\$2,152	\$1,198
36-12	1-18" Frytop (L), 1-18" Ring/Cover Top (R)	65,000	550	\$7,632	\$736	\$2,152	N/A
36-12PL	1-18" Plancha (L), 1-18" Ring/Cover Top (R)	50,000	550	\$9,666	\$736	\$2,152	N/A
36-12E	1-18" Frytop (L), 1-18" Hot Top (R)	70,000	550	\$7,632	\$736	\$2,152	N/A
36-12EPL	1-18" Plancha (L), 1-18" Hot Top (R)	55,000	550	\$9,666	\$736	\$2,152	N/A
36-13	1-18" Frytop (L), 1-18" Open Top (R) (2 OB)	90,000	550	\$7,632	\$736	\$2,152	N/A
36-13PL	1-18" Plancha (L), 1-18" Open Top (R) (2 OB)	75,000	550	\$9,666	\$736	\$2,152	N/A
36-14	1-18" Open Top (L), 1-18" Ring/Cover Top (R) (2 OB)	95,000	490	\$7,632	\$736	\$2,152	\$1,198
36-14E	1-18" Open Top (L), 1-18" Hot Top (R) (2 OB)	100,000	490	\$7,632	\$736	\$2,152	\$1,198
36-15	1-18" Hot Top (L), 1-18" Ring/Cover Top (R)	75,000	530	\$7,632	\$736	\$2,152	\$1,198
36-16	1-18" Ring/Cover Top (L), 1-18" Hot Top (R)	75,000	530	\$7,632	\$736	\$2,152	\$1,198
36-S	36" S/S Work Top	N/A	275	\$4,644	\$736	\$2,152	\$1,198

Note: \*36" S/S Double Doors/Cabinet Base, add 20 lbs.

Options & Accessories — see pages 15-19





18S Stainless Steel Work Top  
(Shown with optional casters, S/S sides and lower shelves.)



24-S Stainless Steel Work Top  
(Shown with optional casters, S/S sides and lower shelves.)

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back	(2) Lower Shelves, 2 Sides, S/S	S/S Single Doors
<b>24"W (610mm) Add-a-Units with Cabinet Base</b>				<b>37-1/4"D (946mm)</b>			
24-5	2-12" Open Burners (4 OB)	120,000	350	\$5,738	\$564	\$1,828	\$736
24-5S	2-12" Open Burners with Step-Up (4 OB)	100,000	350	\$7,196	\$564	\$1,828	\$736
24-559	2-12" Open Tops/Hot Tops	90,000	375	\$5,738	\$564	\$1,828	\$736
24-559S	2-12" Open Tops/Hot Tops with Step-Up	90,000	375	\$7,196	\$564	\$1,828	\$736
24-6	1-12" Griddle(L), 1-12" Open Tops(R)	75,000	415	\$7,196	\$564	\$1,828	\$736
24-8	24" Frytop, 3/4" Thick, Manual Control	45,000	410	\$5,738	\$564	\$1,828	N/A
24-8PL	24" Plancha, 3/4" Thick, Manual Control	30,000	410	\$7,774	\$564	\$1,828	N/A
24-9E	2-12" Hot Tops, Even Heat	40,000	400	\$5,738	\$564	\$1,828	\$736
24-9G	2-12" Gradient Heat Tops	37,000	400	\$5,738	\$564	\$1,828	\$736
24-S	24" S/S Work Top	0	225	\$3,818	\$564	\$1,828	\$736
<b>18"W (460mm) Add-a-Units with Cabinet Base</b>				<b>37-1/4"D (946mm)</b>			
18-5A	1-18" Open Tops (2 OB)	60,000	325	\$4,990	\$466	\$1,654	\$616
18-8	1-18" Frytop, 3/4" Thick, Manual Control	30,000	450	\$4,990	\$466	\$1,654	N/A
18-8PL	1-18" Plancha, 3/4" Thick, Manual Control	15,000	450	\$7,024	\$466	\$1,654	N/A
18-9A	1-18" Hot Top, Ring & Cover	35,000	340	\$4,990	\$466	\$1,654	\$616
18-9ASE	1-18" Hot Top, Even Heat	40,000	340	\$4,990	\$466	\$1,654	\$616
18-S	18" S/S Work Top	0	200	\$3,100	\$466	\$1,654	\$616
<b>12"W (305mm) Add-a-Units with Cabinet Base</b>				<b>37-1/4"D (946mm)</b>			
12-5	1-12" Open Tops (2 OB)	60,000	215	\$4,038	\$380	\$1,562	\$524
12-5S	1-12" Open Tops with Step-Up (2 OB)	50,000	215	\$4,770	\$380	\$1,562	\$524
12-559	1-12" Open Top/Hot Top	45,000	230	\$4,038	\$380	\$1,562	\$524
12-559S	1-12" Open Top/Hot Top with Step-Up	45,000	230	\$4,770	\$380	\$1,562	\$524
12-8	1-12" Frytop, 3/4" Thick, Manual Control	15,000	250	\$4,038	\$380	\$1,562	N/A
12-9E	1-12" Hot Top, Even Heat	20,000	250	\$4,038	\$380	\$1,562	\$524
12-9G	1-12" Gradient Heat Top	18,500	250	\$4,038	\$380	\$1,562	\$524
12-S	12" S/S Work Top	0	150	\$2,504	\$380	\$1,562	\$524
<b>6"W (152mm) Add-a-Units with Cabinet Base</b>				<b>37-1/4"D (946mm)</b>			
6-S	6" S/S Work Top & Solid S/S Front Panel (Cannot be used as a stand alone unit.)	0	110	\$1,910	\$380	Consult Factory	N/A

Consult factory. Options & Accessories — see pages 15-19

**Heavy Duty Range with Modular Stand**
**Standard Features:**

- S/S Front with remaining exterior black.
- Modular Stand with S/S front and lower S/S shelf. (Sides and back will match ranges.)
- Over 40 cooktop choices.
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- Gradient Heat Hot Tops. ("G" denotes Gradient Heat on Hot Tops)
- 3/4" (19mm) thick Frytops, manual control.
- 4" (102mm) high flue riser, S/S.
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 30,000 BTU/hr Open Burners.
- Optional Thermostats on Griddles. (add 5,000 BTU's per Griddle Burner)



M36-7

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back
<b>M36 Range with Modular Stand</b>		<b>36"W x 37-1/4"D (914 x 946mm)</b>				
M36-0E	1-24" Frytop (L), 1-12" Hot Top (R)	65,000	518	\$7,480	\$314	\$292
M36-0EPL	1-24" Plancha (L), 1-12" Hot Top (R)	65,000	518	\$9,512	\$314	\$292
M36-0G	1-24" Frytop (L), 1-12" Gradient Heat Top (R)	63,500	518	\$7,480	\$314	\$292
M36-0GPL	1-24" Plancha (L), 1-12" Gradient Heat Top (R)	63,500	518	\$9,512	\$314	\$292
M36-1E	1-12" Frytop (L), 2-12" Hot Tops (R)	55,000	488	\$7,480	\$314	\$292
M36-1G	1-12" Frytop (L), 2-12" Gradient Heat Tops (R)	52,000	488	\$7,480	\$314	\$292
M36-2E	2-12" Open Tops (L), 1-12" Hot Top (R)	140,000	425	\$7,480	\$314	\$292
M36-2G	2-12" Open Tops (L), 1-12" Gradient Heat Top (R)	138,500	425	\$7,480	\$314	\$292
M36-3E	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	100,000	505	\$7,480	\$314	\$292
M36-3G	2-12" Gradient Heat Tops (L), 1-12" Open Top (R) (2 OB)	97,000	505	\$7,480	\$314	\$292
M36-4E	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	140,000	450	\$7,480	\$314	\$292
M36-4G	1-12" Gradient Heat Top (L), 2-12" Open Tops (R) (4 OB)	138,500	450	\$7,480	\$314	\$292
M36-5	3-12" Open Tops (6 OB)	180,000	440	\$7,480	\$314	\$292
M36-5S	3-12" Open Tops with Step-Up (6 OB)	150,000	440	\$9,666	\$314	\$292
M36-5A	2-18" Open Tops (4 OB)	120,000	410	\$7,480	\$314	\$292
M36-559	3-12" Combi Tops, Open Tops/Hot Tops	135,000	465	\$7,480	\$314	\$292
M36-559S	3-12" Combi Tops with Step-Up	135,000	465	\$9,666	\$314	\$292
M36-6	1-12" Frytop (L), 2-12" Open Tops (R) (4 OB)	135,000	465	\$7,480	\$314	\$292
M36-7	1-24" Frytop (L), 1-12" Open Top (R) (2 OB)	105,000	510	\$7,480	\$314	\$292
M36-7PL	1-24" Plancha (L), 1-12" Open Top (R) (2 OB)	90,000	510	\$9,512	\$314	\$292
M36-8	1-36" Frytop, 3/4" Thick, Manual Control	60,000	570	\$7,480	\$314	\$292
M36-8PL	1-36" Plancha, 3/4" Thick, Manual Control	45,000	570	\$9,512	\$314	\$292
M36-9E	3-12" Hot Tops	60,000	515	\$7,480	\$314	\$292
M36-9G	3-12" Gradient Heat Tops	55,500	515	\$7,480	\$314	\$292
M36-9A	2-18" Hot Tops with Ring & Cover	70,000	475	\$7,480	\$314	\$292
M36-9ASE	2-18" Hot Tops with Even Heat Burners	80,000	475	\$7,480	\$314	\$292
M36-10E	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	100,000	520	\$7,480	\$314	\$292
M36-10G	1-12" Open Top (L), 2-12" Gradient Heat Tops (R) (2 OB)	97,000	520	\$7,480	\$314	\$292
M36-11	1-18" Ring/Cover Top (L), 1-18" Open Top (R) (2 OB)	95,000	445	\$7,480	\$314	\$292
M36-11E	1-18" Hot Top (L), 1-18" Open Top (R) (2 OB)	100,000	445	\$7,480	\$314	\$292
M36-12	1-18" Frytop (L), 1-18" Ring/Cover Top (R)	65,000	525	\$7,480	\$314	\$292
M36-12PL	1-18" Plancha (L), 1-18" Ring/Cover Top (R)	50,000	525	\$9,512	\$314	\$292
M36-12E	1-18" Frytop (L), 1-18" Hot Top (R)	70,000	525	\$7,480	\$314	\$292
M36-12EPL	1-18" Plancha (L), 1-18" Hot Top (R)	55,000	525	\$9,512	\$314	\$292
M36-13	1-18" Frytop (L), 1-18" Open Top (R) (2 OB)	90,000	490	\$7,480	\$314	\$292
M36-13PL	1-18" Plancha (L), 1-18" Open Top (R) (2 OB)	75,000	490	\$9,512	\$314	\$292
M36-14	1-18" Open Top (L), 1-18" Ring/Cover Top (R) (2 OB)	95,000	445	\$7,480	\$314	\$292
M36-14E	1-18" Open Top (L), 1-18" Hot Top (R) 2OB	100,000	445	\$7,480	\$314	\$292
M36-15	1-18" Hot Top (L), 1-18" Ring/Cover Top (R)	75,000	475	\$7,480	\$314	\$292
M36-16	1-18" Ring/Cover Top (L), 1-18" Hot Top (R)	75,000	475	\$7,480	\$314	\$292

Options &amp; Accessories — see pages 15-19



Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back
<b>24"W (600mm) Add-a-Units with Modular Stand</b>				<b>37-1/4"D (946mm)</b>		
M24-5	2-12" Open Burners (4 OB)	120,000	375	\$5,814	\$314	\$260
M24-5S	2-12" Open Burners with Step-Up (4 OB)	100,000	375	\$7,270	\$314	\$260
M24-559	2-12" Open Tops/Hot Tops	90,000	375	\$5,814	\$314	\$260
M24-559S	2-12" Open Tops/Hot Tops with Step-Up	90,000	375	\$7,270	\$314	\$260
M24-6	1-12" Griddle(L), 1-12" Open Tops(R)	75,000	415	\$5,814	\$314	\$260
M24-8	24" Frytop, 3/4" Thick, Manual Control	45,000	425	\$5,814	\$314	\$260
M24-8PL	24" Plancha, 3/4" Thick, Manual Control	30,000	425	\$7,848	\$314	\$260
M24-9E	2-12" Hot Tops, Even Heat	40,000	350	\$5,814	\$314	\$260
M24-9G	2-12" Gradient Heat Tops	37,000	350	\$5,814	\$314	\$260
M24-S	24" S/S Work Top	0	220	\$4,080	\$314	\$260
<b>18"W (460mm) Add-a-Units with Modular Stand</b>				<b>37-1/4"D (946mm)</b>		
M18-5A	1-18" Open Tops (2 OB)	60,000	240	\$4,470	\$314	\$230
M18-8	1-18" Frytop, 3/4" Thick, Manual Control	30,000	350	\$4,470	\$314	\$230
M18-8PL	1-18" Plancha, 3/4" Thick, Manual Control	15,000	350	\$6,506	\$314	\$230
M18-9A	1-18" Hot Top, Ring & Cover	35,000	325	\$4,470	\$314	\$230
M18-9ASE	1-18" Hot Top, Even Heat	40,000	300	\$4,470	\$314	\$230
M18-S	18" S/S Work Top	N/A	210	\$3,334	\$314	\$230
<b>12"W (305mm) Add-a-Units with Modular Stand</b>				<b>37-1/4"D (946mm)</b>		
M12-5	1-12" Open Tops (2 OB)	40,000	190	\$3,526	\$314	\$202
M12-5S	1-12" Open Tops with Step-Up (2 OB)	40,000	190	\$4,260	\$314	\$202
M12-559	1-12" Open Top/Hot Top	35,000	190	\$3,526	\$314	\$202
M12-559S	1-12" Open Top/Hot Top with Step-Up	35,000	190	\$4,260	\$314	\$202
M12-8	1-12" Frytop, 3/4" Thick, Manual Control	15,000	275	\$3,526	\$314	\$202
M12-9E	1-12" Hot Top, Even Heat	20,000	220	\$3,526	\$314	\$202
M12-9G	1-12" Gradient Heat Top	18,500	220	\$3,526	\$314	\$202
M12-S	12" S/S Work Top	0	175	\$2,854	\$314	\$202



## Heavy Duty Range — Counter Top

### Standard Features:

- S/S Front and exterior bottom with remaining exterior black.
- Over 40 cooktop choices.
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- Gradient Heat Hot Tops. ("G" denotes Gradient Heat on Hot Tops)
- 3/4" (19mm) thick Frytops, manual control.
- 4" (102mm) legs, S/S satin nickel finish.
- 4" (102mm) high flue riser, S/S.
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 30,000 BTU/hr Open Burners.
- Optional Thermostats on Griddles. (add 5,000 BTU's per Griddle Burner)



C36-9A  
(Shown with optional S/S Sides.)

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back
<b>36"W (914mm) Counter Top Range</b>				<b>37-1/4"D (946mm)</b>		
C36-0E	1-24" Frytop (L), 1-12" Hot Top (R)	65,000	420	\$6,048	\$308	\$288
C36-0EPL	1-24" Plancha (L), 1-12" Hot Top (R)	65,000	420	\$8,084	\$308	\$288
C36-0G	1-24" Frytop (L), 1-12" Gradient Heat Top (R)	63,500	420	\$6,048	\$308	\$288
C36-0GPL	1-24" Plancha (L), 1-12" Gradient Heat Top (R)	63,500	420	\$8,084	\$308	\$288
C36-1E	1-12" Frytop (L), 2-12" Hot Tops (R)	55,000	400	\$6,048	\$308	\$288
C36-1G	1-12" Frytop (L), 2-12" Gradient Heat Tops (R)	52,000	400	\$6,048	\$308	\$288
C36-2E	2-12" Open Tops (L), 1-12" Hot Top (R)	140,000	340	\$6,048	\$308	\$288
C36-2G	2-12" Open Tops (L), 1-12" Gradient Heat Top (R)	138,500	340	\$6,048	\$308	\$288
C36-3E	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	100,000	420	\$6,048	\$308	\$288
C36-3G	2-12" Gradient Heat Tops (L), 1-12" Open Top (R) (2 OB)	97,000	420	\$6,048	\$308	\$288
C36-4E	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	140,000	465	\$6,048	\$308	\$288
C36-4G	1-12" Gradient Heat Top (L), 2-12" Open Tops (R) (4 OB)	138,500	465	\$6,048	\$308	\$288
C36-5	3-12" Open Tops (6 OB)	180,000	350	\$6,048	\$308	\$288
C36-5S	3-12" Open Tops with Step-Up (6 OB)	150,000	350	\$8,198	\$308	\$288
C36-5A	2-18" Open Tops (4 OB)	120,000	325	\$6,048	\$308	\$288
C36-559	3-12" Combi Tops, Open Tops/Hot Tops	135,000	375	\$6,048	\$308	\$288
C36-559S	3-12" Combi Tops with Step-Up	135,000	375	\$8,198	\$308	\$288
C36-6	1-12" Frytop (L), 2-12" Open Tops (R) (4 OB)	135,000	380	\$6,048	\$308	\$288
C36-7	1-24" Frytop (L), 1-12" Open Top (R) (2 OB)	105,000	420	\$6,048	\$308	\$288
C36-7PL	1-24" Plancha (L), 1-12" Open Top (R) (2 OB)	90,000	420	\$8,084	\$308	\$288
C36-8	1-36" Frytop, 3/4" Thick, Manual Control	60,000	490	\$6,048	\$308	\$288
C36-8PL	1-36" Plancha, 3/4" Thick, Manual Control	45,000	490	\$8,084	\$308	\$288
C36-8T	1-36" Frytop, 3/4" Thick, 2 Thermostats	80,000	490	\$7,508	\$308	\$288
C36-9E	3-12" Hot Tops	60,000	425	\$6,048	\$308	\$288
C36-9G	3-12" Gradient Heat Tops	55,500	425	\$6,048	\$308	\$288
C36-9A	2-18" Hot Tops with Ring & Cover	70,000	390	\$6,048	\$308	\$288
C36-9ASE	2-18" Hot Tops with Even Heat Burners	80,000	390	\$6,048	\$308	\$288
C36-10E	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	100,000	420	\$6,048	\$308	\$288
C36-10G	1-12" Open Top (L), 2-12" Gradient Heat Tops (R) (2 OB)	97,000	420	\$6,048	\$308	\$288
C36-11	1-18" Ring/Cover Top (L), 1-18" Open Top (R) (2 OB)	95,000	360	\$6,048	\$308	\$288
C36-11E	1-18" Hot Top (L), 1-18" Open Top (R) (2 OB)	100,000	360	\$6,048	\$308	\$288
C36-12	1-18" Frytop (L), 1-18" Ring/Cover Top (R)	65,000	530	\$6,048	\$308	\$288
C36-12PL	1-18" Plancha (L), 1-18" Ring/Cover Top (R)	50,000	530	\$8,084	\$308	\$288
C36-12E	1-18" Frytop (L), 1-18" Hot Top (R)	70,000	530	\$6,048	\$308	\$288
C36-12EPL	1-18" Plancha (L), 1-18" Hot Top (R)	55,000	530	\$8,084	\$308	\$288
C36-13	1-18" Frytop (L), 1-18" Open Top (R) (2 OB)	90,000	565	\$6,048	\$308	\$288
C36-13PL	1-18" Plancha (L), 1-18" Open Top (R) (2 OB)	75,000	565	\$8,084	\$308	\$288
C36-14	1-18" Open Top (L), 1-18" Ring/Cover Top (R) (2 OB)	95,000	360	\$6,048	\$308	\$288
C36-14E	1-18" Open Top (L), 1-18" Hot Top (R) 2OB	100,000	360	\$6,048	\$308	\$288
C36-15	1-18" Hot Top (L), 1-18" Ring/Cover Top (R)	75,000	400	\$6,048	\$308	\$288
C36-16	1-18" Ring/Cover Top (L), 1-18" Hot Top (R)	75,000	400	\$6,048	\$308	\$288
C36-S	1-36" S/S Work Top	0	250	\$3,838	\$308	\$288

Options & Accessories — see pages 15-19


*C24-5*

*C18-5A*

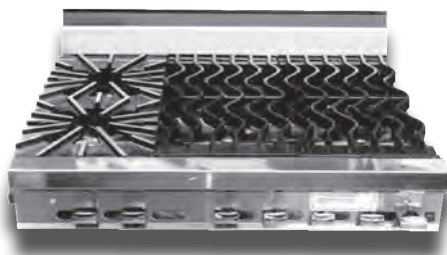
Model #	Description	Width	BTU's /Hr.	Ship Wt. (lbs.)	S/S Front	S/S Side Each	S/S Back	1" Thick Plate
<b>24"W (610mm) Counter Top Add-a-Units</b>					<b>37-1/4"D (946mm)</b>			
<b>C24-5</b>	2-12" Open Tops (4 OB)	24"	120,000	310	<b>\$4,606</b>	<b>\$308</b>	<b>\$254</b>	
<b>C24-5S</b>	2-12" Open Tops with Step-Up (4 OB)	24"	100,000	310	<b>\$6,038</b>	<b>\$308</b>	<b>\$254</b>	
<b>C24-559</b>	2-12" Open/Hot Tops	24"	90,000	310	<b>\$4,606</b>	<b>\$308</b>	<b>\$254</b>	
<b>C24-559S</b>	2-12" Open/Hot Tops with Step-Up	24"	90,000	310	<b>\$6,038</b>	<b>\$308</b>	<b>\$254</b>	
<b>C24-6</b>	1-12" Griddle (L), 1-12" Open Tops(R)	24"	75,000	360	<b>\$4,606</b>	<b>\$308</b>	<b>\$254</b>	<b>\$494</b>
<b>C24-8T</b>	1-24" Griddle with 1 Thermostat	24"	60,000	360	<b>\$5,336</b>	<b>\$308</b>	<b>\$254</b>	<b>\$494</b>
<b>C24-8</b>	1-24" Griddle, Manual	24"	45,000	360	<b>\$4,606</b>	<b>\$308</b>	<b>\$254</b>	<b>\$494</b>
<b>C24-8PL</b>	1-24" Plancha	24"	30,000	360	<b>\$6,642</b>	<b>\$308</b>	<b>\$254</b>	<b>\$494</b>
<b>C24-9E</b>	2-12" Hot Tops Even Heat	24"	40,000	285	<b>\$4,606</b>	<b>\$308</b>	<b>\$254</b>	
<b>C24-9G</b>	2-12" Gradient Heat Tops	24"	37,000	285	<b>\$4,606</b>	<b>\$308</b>	<b>\$254</b>	
<b>C24-S</b>	24" S/S Work Top	24"	0	170	<b>\$2,906</b>	<b>\$308</b>	<b>\$254</b>	
<b>18"W (460mm) Counter Top Add-a-Units</b>					<b>37-1/4"D (946mm)</b>			
<b>C18-5A</b>	1-18" Open Tops (2 OB)	18"	60,000	210	<b>\$3,448</b>	<b>\$308</b>	<b>\$226</b>	
<b>C18-8T</b>	1- 18" Griddle with 1 Thermostat	18"	40,000	285	<b>\$4,178</b>	<b>\$308</b>	<b>\$226</b>	<b>\$372</b>
<b>C18-8</b>	1- 18" Griddle, Manual	18"	30,000	285	<b>\$3,448</b>	<b>\$308</b>	<b>\$226</b>	<b>\$372</b>
<b>C18-8PL</b>	1-18" Plancha	18"	15,000	285	<b>\$5,482</b>	<b>\$308</b>	<b>\$226</b>	<b>\$372</b>
<b>C18-9A</b>	1-18" Hot Top Ring & Cover	18"	35,000	270	<b>\$3,448</b>	<b>\$308</b>	<b>\$226</b>	
<b>C18-9ASE</b>	1-18" Hot Top — Even Heat	18"	40,000	240	<b>\$3,448</b>	<b>\$308</b>	<b>\$226</b>	
<b>C18-S</b>	18" S/S Work Top	18"	0	150	<b>\$2,422</b>	<b>\$308</b>	<b>\$226</b>	
<b>12"W (305mm) Counter Top Add-a-Units</b>					<b>37-1/4"D (946mm)</b>			
<b>C12-5</b>	1-12" Open Tops (2 OB)	12"	60,000	135	<b>\$2,520</b>	<b>\$308</b>	<b>\$198</b>	
<b>C12-5S</b>	1-12" Open Tops with Step-Up (2 OB)	12"	50,000	135	<b>\$3,240</b>	<b>\$308</b>	<b>\$198</b>	
<b>C12-559</b>	1-12" Open Top/Hot Top	12"	45,000	135	<b>\$2,520</b>	<b>\$308</b>	<b>\$198</b>	
<b>C12-559S</b>	1-12" Open Top/Hot Top with Step-Up	12"	45,000	135	<b>\$3,240</b>	<b>\$308</b>	<b>\$198</b>	
<b>C12-8T</b>	1-12" Griddle with 1 Thermostat	12"	20,000	230	<b>\$3,250</b>	<b>\$308</b>	<b>\$198</b>	<b>\$248</b>
<b>C12-8</b>	1-12" Griddle, Manual	12"	15,000	230	<b>\$2,520</b>	<b>\$308</b>	<b>\$198</b>	<b>\$248</b>
<b>C12-9E</b>	1-12" Hot Top, Even Heat	12"	20,000	160	<b>\$2,520</b>	<b>\$308</b>	<b>\$198</b>	
<b>C12-9G</b>	1-12" Gradient Heat Top	12"	18,500	160	<b>\$2,520</b>	<b>\$308</b>	<b>\$198</b>	
<b>C12-S</b>	12" S/S Work Top	12"	0	120	<b>\$1,864</b>	<b>\$308</b>	<b>\$198</b>	

Options & Accessories — see pages 15-19

### Ribbon Grate

#### Features:

- Ideal for small pans and pots.
- Pans easily slide smoothly and evenly across open burners.
- Available only for 20,000 BTU Star Burners.



Ribbon Grate (See page 19)




*C24-8 Counter Griddle*

Model #	Width	No. Thermostats	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back	1" Thick Plate
<b>12" to 72"W (305mm to 1929mm) Counter Add-a-Units — Griddles/Planchas</b>						<b>37-1/4"D (946mm)</b>		
<b>C12-8T</b>	12"	1	20,000	230	<b>\$3,250</b>	<b>\$308</b>	<b>\$198</b>	<b>\$248</b>
<b>C12-8</b>	12"		15,000	230	<b>\$2,520</b>	<b>\$308</b>	<b>\$198</b>	<b>\$248</b>
<b>C18-8T</b>	18"	1	40,000	285	<b>\$4,178</b>	<b>\$308</b>	<b>\$226</b>	<b>\$372</b>
<b>C18-8</b>	18"		30,000	285	<b>\$3,448</b>	<b>\$308</b>	<b>\$226</b>	<b>\$372</b>
<b>C18-8PL</b>	18"		15,000	285	<b>\$5,482</b>	<b>\$308</b>	<b>\$226</b>	<b>\$372</b>
<b>C24-8T</b>	24"	1	60,000	360	<b>\$5,336</b>	<b>\$308</b>	<b>\$254</b>	<b>\$494</b>
<b>C24-8</b>	24"		45,000	360	<b>\$4,606</b>	<b>\$308</b>	<b>\$254</b>	<b>\$494</b>
<b>C24-8PL</b>	24"		30,000	360	<b>\$6,642</b>	<b>\$308</b>	<b>\$254</b>	<b>\$494</b>
<b>C36-8T</b>	36"	2	80,000	490	<b>\$7,508</b>	<b>\$308</b>	<b>\$288</b>	<b>\$738</b>
<b>C36-8</b>	36"		60,000	490	<b>\$6,048</b>	<b>\$308</b>	<b>\$288</b>	<b>\$738</b>
<b>C36-8PL</b>	36"		45,000	490	<b>\$8,084</b>	<b>\$308</b>	<b>\$288</b>	<b>\$738</b>
<b>2/C24-8T</b>	48"	2	120,000	690	<b>\$11,510</b>	<b>\$308</b>	<b>\$508</b>	<b>\$984</b>
<b>2/C24-8</b>	48"		90,000	690	<b>\$10,050</b>	<b>\$308</b>	<b>\$508</b>	<b>\$984</b>
<b>2/C36-8T/C18-8T</b>	54"	3	120,000	740	<b>\$12,524</b>	<b>\$308</b>	<b>\$512</b>	<b>\$1,108</b>
<b>2/C36-8/C18-8</b>	54"		90,000	740	<b>\$10,334</b>	<b>\$308</b>	<b>\$512</b>	<b>\$1,108</b>
<b>2/C36-8T/C24-8T</b>	60"	3	140,000	820	<b>\$13,682</b>	<b>\$308</b>	<b>\$540</b>	<b>\$1,230</b>
<b>2/C36-8/C24-8</b>	60"		105,000	820	<b>\$11,492</b>	<b>\$308</b>	<b>\$540</b>	<b>\$1,230</b>
<b>2/C36-8T</b>	72"	4	160,000	965	<b>\$15,854</b>	<b>\$308</b>	<b>\$574</b>	<b>\$1,474</b>
<b>2/C36-8</b>	72"		120,000	965	<b>\$12,934</b>	<b>\$308</b>	<b>\$574</b>	<b>\$1,474</b>

Notes: 3/4" (19mm) plate, manual control (standard). 4" (102mm) legs standard (set of 4) S/S. See page 19 for -40 units  
Options & Accessories — see pages 15-19

**Need Help?...**  
**Contact The Montague Company**  
**800-345-1830**  
**www.montaguecompany.com**



## 136 Series Range Match Fryers

### Standard Features:

- S/S Front, sides, and bottom with aluminized back.
- 11" (279mm) high flue riser, S/S. (RF40, RF240)
- Combination gas valve with built-in gas pressure regulator.
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection.
- High temperature limit control.
- Twin baskets.
- 6" (152mm) legs, S/S.

### Portable Filter for Fryers

**The Portable Fryer Filter is a 65 lb. capacity filter designed to be used with drain type fryers.**

- Compact design for ease of operation and storage.
- Stainless and Nickel plated steel provides years of carefree use.
- Hose, Motor and Pump constructed to handle high temperature edible oils.



RF40



Portable Fryer Filter

Model #	Description	Width	Fat Capacity	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back
<b>Fryer</b>		<b>37-1/4"D (946mm)</b>					
RF40	Single S/S Pot	18" (457mm)	40 lbs.	110,000	300	<b>\$7,786</b>	<b>\$578</b>
RF240	Double S/S Pot	36" (914mm)	40 lbs. ea.	220,000	475	<b>\$15,086</b>	<b>\$1,156</b>
<b>Fryer Drain Cabinet</b>		<b>37-1/4"D (946mm)</b>					
RD18	Fryer Drain Cabinet (Only sold with Fryers)	18" (457mm)	N/A	N/A	275	<b>\$4,624</b>	<b>\$578</b>

Item	Notes	Price
<b>Fryer Options &amp; Accessories</b>		
Baskets — Twin	Fryer (Extra)	<b>\$250/ea.</b>
Baskets — Triple	Fryer (In lieu of twin baskets)	<b>\$518</b>
Curb Mount	By Others	<b>N/A</b>
High Back	For Fryer with Drain Cabinet and/or Worktop, 72" max. Width	<b>See pg. 15</b>
Splash, side (8" high) (Use for fryer next to open flame unit)	(Ref. L or R)	<b>\$782/side</b>
1" Left Rear Manifold	(Up to 500,000 BTU's)	<b>\$660</b>
Manifold Caps & S/S Cover		<b>N/C</b>
Inset Cover, S/S	For Frypot (each)	<b>\$184</b>
Portable Filter System	RD18 Filter Cabinet with Portable Fryer Filter	<b>\$8,586</b>

## Heavy Duty Gas Pasta Cooker

### Pasta Cooker

- Single or double chamber gas pasta cooker.
- 6" (152mm) high flue riser with stainless steel cap.
- Construction is 304/316 stainless steel.
- Corrosion proof - triple fiberglass mylar insulation.
- One 60,000 BTU/hr high efficiency burner or (2) for double chamber.

- Standing pilot for automatic ignition.
- Safety pilot valve.
- Bulk rectangle pasta basket with removable handles.

CPG-1  
(Shown with optional round pasta baskets.)



Model #	Description	Width	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish
<b>Pasta Cooker</b>		<b>33-1/2"D (851mm)</b>			
CPG-1	Single Chamber Pasta Cooker	17" (432mm)	60,000	340	<b>\$12,000</b>
CPG-2	Double Chamber Pasta Cooker	34" (813mm)	120,000	450	<b>\$19,164</b>
<b>Basket Options</b>					
6 – Round Pasta Baskets with Removable Handles					<b>\$2,102</b>
3 – 1/3 Rectangle Pasta Baskets with Removable Handles					<b>\$674</b>
2 – 1/2 Rectangle Pasta Baskets with Removable Handles					<b>\$842</b>
1 – Full-Size Pasta Basket with Removable Handles					<b>\$1,262</b>

HB, SHS or DHS	TSHS — 24" (610mm) Single High Shelf	TDHS — 36" (914mm) Double High Shelf
Width	S/S Front	S/S Front

## 136 Series Tubular Single & Double Shelves

12" (305mm)	\$912	\$1,318
18" (457mm)	\$1,030	\$1,618
24" (610mm)	\$1,120	\$1,826
36" (914mm)	\$1,274	\$2,084
48" (1219mm)	\$2,034	\$3,204
54" (1372mm)	\$2,134	\$3,460
60" (1524mm)	\$2,246	\$3,702
72" (1829mm)	\$2,410	\$3,950
84" (2134mm)	\$3,090	\$4,938
90" (2286mm)	\$3,198	\$5,186
96" (2438mm)	\$3,302	\$5,428
108" (2743mm)	\$3,440	\$5,644
Shipping Wt. appox.	15 lbs./ft.	20 lbs./ft.
Pricing per foot		

See drawings below.

HB, SHS or DHS	HB — 18" (457mm) High Back		SHS — 24" (610mm) Single High Shelf		DHS — 36" (914mm) Double High Shelf	
Width	S/S Front	S/S Back add:	S/S Front	S/S Back add:	S/S Front	S/S Back add:

## 136 Series High Solid Shelves and High Backs

12" (305mm)	\$528	\$176	\$792	\$182	\$1,146	\$198
18" (457mm)	\$596	\$234	\$900	\$248	\$1,410	\$256
24" (610mm)	\$702	\$302	\$976	\$310	\$1,588	\$326
36" (914mm)	\$818	\$350	\$1,110	\$380	\$1,810	\$444
48" (1219mm)	\$1,174	\$400	\$1,766	\$446	\$2,786	\$588
54" (1372mm)	\$1,278	\$472	\$1,852	\$528	\$3,008	\$644
60" (1524mm)	\$1,372	\$536	\$1,954	\$624	\$3,220	\$704
72" (1829mm)	\$1,396	\$618	\$2,094	\$708	\$3,436	\$816
84" (2134mm)	\$1,840	\$660	\$2,810	\$808	\$4,490	\$1,002
90" (2286mm)	\$1,904	\$752	\$2,908	\$878	\$4,716	\$1,024
96" (2438mm)	\$2,008	\$830	\$3,002	\$958	\$4,934	\$1,046
108" (2743mm)	\$2,066	\$906	\$3,128	\$1,044	\$5,130	\$1,640
Shipping Wt. appox.	12 lbs./ft.		20 lbs./ft.		26 lbs./ft.	
Pricing per foot						

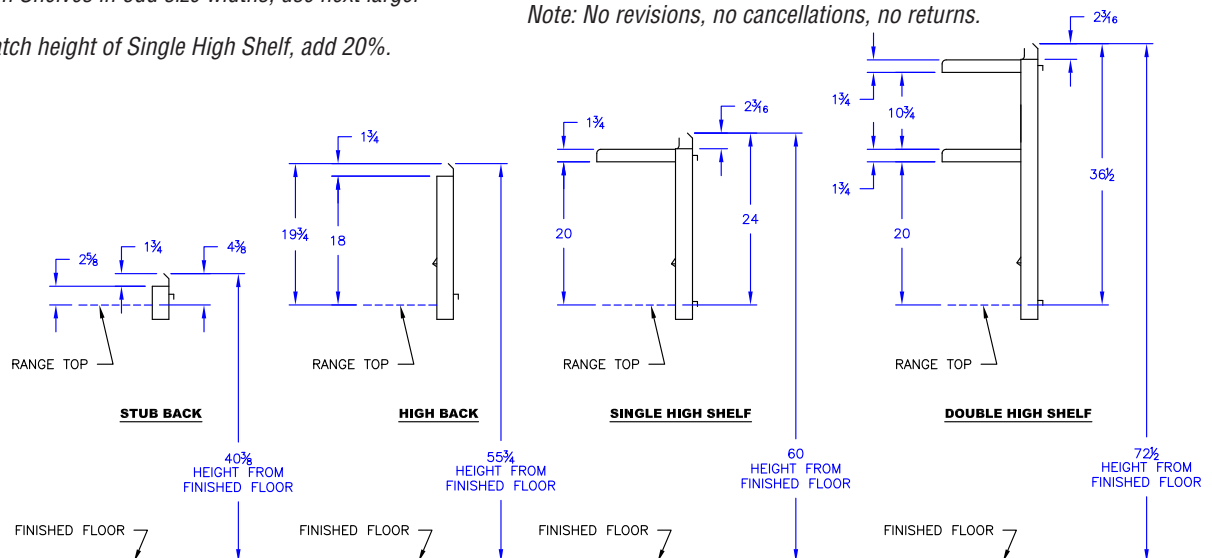
Note: High Shelves not recommended for Counter/Modular Stand units.  
Note: High Shelves not recommended over Fryers/Underfired Broilers.

### Special order:

- High Backs & High Shelves in odd size widths, use next larger size plus 20%.
- High Backs to match height of Single High Shelf, add 20%.

- High Backs to match height of Double High Shelf or Salamander, add 50%.
- Single High Shelf to match height of Double High Shelf or Salamander, add 20%.

Note: No revisions, no cancellations, no returns.



Item	Description	Price
<b>Frytop/Griddle</b>		
12", 18", 24" Wide Frytop	One Thermostat*	<b>\$730</b>
36" Wide Frytop	Two Thermostats*	<b>\$1,460</b>
48", 54", 60" Wide Frytop	Three Thermostats*	<b>\$2,190</b>
72" Wide Frytop	Four Thermostats*	<b>\$2,920</b>

Note: \*Add Suffix T to model number.

Item	Frytop Width				
	12" (305mm)	18" (457mm)	24" (610mm)	30" (762mm)	36" (914mm)
<b>Frytop/Griddle 1" Plate Extra — Single Unit</b>					
1" Plate 36" Deep Range	<b>\$248</b>	<b>\$372</b>	<b>\$494</b>	<b>\$616</b>	<b>\$738</b>
1" Plate 42" Deep Range	<b>\$308</b>	<b>\$460</b>	<b>\$612</b>	<b>\$766</b>	<b>\$918</b>

**Frytop/Griddle over more than one unit**

3/4" (Standard) Plate over more than one unit add: **\$838**

Item	Price
<b>Frytop Chrome Plate Option (requires thermostat option)</b>	
24" Plate (610mm)	<b>\$3,606</b>
36" Plate (914mm)	<b>\$5,064</b>
48" Plate (1219mm)	<b>\$6,420</b>
60" Plate (1524mm)	<b>\$7,680</b>
72" Plate (1829mm)	<b>\$9,046</b>

Item	Frytop Width						
	24" (610mm)	30" (762mm)	36" (914mm)	48" (1220mm)	54" (1372mm)	60" (1524mm)	72" (1830mm)
<b>Frytop/Griddle over more than one unit</b>							
1" Plate 36" Deep Range	<b>\$1,330</b>	<b>\$1,454</b>	<b>\$1,574</b>	<b>\$1,822</b>	<b>\$1,946</b>	<b>\$2,068</b>	<b>\$2,312</b>
1" Plate 42" Deep Range	<b>\$1,450</b>	<b>\$1,602</b>	<b>\$1,754</b>	<b>\$2,060</b>	<b>\$2,214</b>	<b>\$2,366</b>	<b>\$2,670</b>

Note: \*Add Prefix 2/ to model number for Frytop/Griddle on more than one range.

Item	Description	Price
<b>Manifolding</b>		
1" Left Rear Manifold with Pressure Regulator		<b>\$660</b>
1" Pressure Regulator		<b>\$350</b>
1-1/4" Pressure Regulator		<b>\$906</b>
1-1/4" Tee with Regulator and Shutoff Valve*		<b>\$1,292</b>
1" Tee with Regulator and Shutoff Valve*		<b>\$736</b>
Manifold Cap & S/S Cover (When ordering, specify left or right side).		<b>N/C</b>

\*For regulator installed inside spreader cabinet.

**Need Help?...**  
**Contact The Montague Company**  
**800-345-1830**  
**www.montaguecompany.com**



### Legend Lightning Options

- **Electronic Solid State Oven Ignition Control –**  
Energy Saving Design uses an Intelligent Oven Control to Automatically Ignite Oven Pilot eliminating the need for a standing oven pilot
- **Range Top Pilot Ignition –**  
Electronically ignites standing pilot
- **Flame Failure –**  
Range Top Safety Valve Automatically Shuts Off Gas When Pilot Flame is Extinguished



Item	Description	Notes	Price
Pilot Ignition Range Top and Electronic Oven Control			
12" & 18"	Unit Wide Range Top Cabinet Base, Counter Top or Modular Stand	(a) Range Top Pilot Ignition Only Lift-Out 304 SS Drip Pans; Concealed SS Pilot Tubing & Pilot Burners on Open Tops; 304 SS Burner Box Bottom	*
24"			*
36"			*
V136, 136	Range Top with Oven	(b) Range Top Pilot Ignition with No Standing Oven Pilot, Intelligent Oven Control Lift-Out 304 SS Drip Pans; Concealed SS Pilot Tubing & Pilot Burners on Open Tops; 304 SS Burner Box Bottom	*
Flame Failure Range Top Safety Valves			
12" & 18"	Unit Wide Range Top Oven Base, Cabinet Base, Counter Top or Modular Stand	(c) One Thermocouple-Sensed Pilot per Burner, Lift-Out 304 SS Drip Pans (-9A excluded), concealed SS Pilot Tubing & Pilot Burners on Open Tops; 304 SS Burner Box Bottom	*
24"			*
36"			*
Pilot Ignition and Flame Failure Range Top and Electronic Oven Control			
12" & 18"	Unit Wide Range Top Cabinet Base, Counter Top or Modular Stand	Includes (a) and (c) as noted above	*
24"			*
36"			*
V136, 136	Range Top with Oven	Includes (b) and (c) as noted above	*

\*Consult Factory for Prices

Item	Description	Notes	Price
<b>Miscellaneous</b>			
Finishing Oven	Includes 2 Piece Cast Iron Oven Bottom & 650°F Thermostat	Not Available with Convection Oven, or with Any Electronic Ignition or Flame Failure Options	<b>\$1,052</b>

## Easy Cleaning Features:



- Removable Lift-off Burners and Venturis.



- Lift-Out 304 SS Drip Pans with integrated handles for easy handling and component positioning.



- Pilots with stainless steel tubing are concealed beneath easily removable shields. Components are protected from grease and over-spill for long lasting performance.



## Legend Models & Standard Features

		136-5	E136-5	136I-5I	E136I-5I	Finishing Oven
RANGETOP	Lift-Off Burner	X	X	X	X	X
	Lift-Out Drip Pans		X	X	X	
	Rangetop Flame Failure Valves		X		X	
	Standing Rangetop Pilots	X	X	X	X	X
	Rangetop Spark Ignition			X	X	
OVEN	Throttling Thermostat	X	X			X
	Snap-Action Thermostat			X	X	
	Standing Oven Pilot	X	X			X
	Oven Electronic Ignition			X	X	
	Cast Iron Oven Bottom					X

**Need Help?...**  
**Contact The Montague Company**  
**800-345-1830**  
**[www.montaguecompany.com](http://www.montaguecompany.com)**

## Unitized Construction — Per seam: \$152

Including guard rail, front panel & capping strip S/S 3" (76mm) wide guard rail and front panel(s).

Note: Cannot unitize fryers, spreaders, or underfired broilers. Guard rail for Frytop cannot be unitized (needs to be open for grease receptacle.)



Item	Notes	Price
<b>Miscellaneous</b>		
<b>Burners — 20,000 BTU's</b>	Natural Gas / Propane Gas	N/C
<b>Burner Box Assembly — 304 S/S</b> (Includes: drip tray, deflector shields & b/b bottom) (Beneath open tops and/or ribbon grates)	12" (305mm) Models	\$1,256
	18" (457mm) Models	\$1,286
	24" (610mm) Models	\$1,342
	36" (914mm) Models	\$1,554
<b>Cast Iron Oven Bottoms</b>	In lieu of steel; 2 pieces, (N/A on V136 and 124 Series)	\$664
<b>Casters — Ranges</b>	(Set of 4) 5" Wheel; 6" Height	\$532
<b>Caster Channel Frame</b> (Required for units 48" up to 108")	(Set of 2) with 6 Casters (Up to 72" L)	\$1,720
	(Set of 2) with 8 Casters (Up to 108" L)	\$2,118
<b>Curb Mount</b>	N/A on V136 Series	N/A
<b>Drip Tray, S/S</b>	Under Open Burners	\$526
<b>Equipment Stand for Counter Equipment</b> Suitable for multiple combinations of equipment. (Not suitable for griddles/frytops over 36" wide or -40 counter models.)	S/S Front and S/S Lower Shelf	24" (54 lbs.) \$1,176
	Solid S/S Top	30" (64 lbs.) \$1,372
		36" (72 lbs.) \$1,586
		48" (108 lbs.) \$2,138
		54" (115 lbs.) \$2,172
		60" (121 lbs.) \$2,330
		72" (138 lbs.) \$2,572
<b>Exterior Bottom (304 S/S)</b>	12" (305mm) Models	\$304
	18" (457mm) Models	\$338
	24" (610mm) Models	\$386
	36" (914mm) Models (std. on 136 & V136)	\$466

Item	Description	Natural (BTU/hr) Max. Capacity	Propane (BTU/hr) Max. Capacity	Price
<b>Flex Connector Kit:*</b> (Hose, Disconnect & Restraining Device)	3' x 1" (914 x 250mm)	366,200	589,600	\$768
	4' x 1" (1219 x 250mm)	351,000	565,600	\$856
<b>Guard Rail Finished End (Right or Left)</b>				\$112/ea.
<b>Heated Cabinet</b>	Consult Factory			
<b>Interconnection (Salamander or Cheesemelter to Range)</b>				\$766
<b>Oven Racks, extra</b>	Standard			\$134
	Convection			\$164
<b>Piezo Ignitor (Ovens Only)</b>				\$88
<b>Plate Shelf</b>	6" Shelf			\$152/ft.
	8" Shelf with Support Brackets			\$324/ft.
<b>Plate Shelf Cut-Outs (on 8" Plate Shelves Only)</b>	1/6 & 1/4 Pans — Up to 4" Depth (1 cut-out)			\$192
	1/6 & 1/4 Pans — Up to 4" Depth (2,3,4 cut-outs)			\$376
<b>Prison Package</b>	Consult Factory			
<b>Ribbon Grate (with 20,000 BTU Burners Only):</b>	In lieu of Standard 12" Grates			\$80
	In addition to Standard Grates			\$540
<b>Security Options</b>	Consult Factory			
<b>Waldorf Shelves &amp; Concealed Shelves</b>	Consult Factory			
<b>Wok Adapter</b>	Specify 12" or 18" Open Top.			\$286
<b>Flanged Feet (with holes)</b>				\$152/ea.
<b>42" Depth Suffix -40</b>	Interior dimensions remain same.			\$724/unit
<b>59 Top OB in front HT rear (In-lieu-of 2 OB)</b>	Deduct 5,000 BTU			N/C

\*Note: Additional sizes available upon request, consult the factory.



## Montague Legend

## Heavy Duty Refrigerated Base

### EXTREME CUISINE Refrigerated Base

#### Standard Features:

- Stainless steel body, frame, front, 2 sides & top.
- Low height refrigerated bases provide custom one-piece installation.
- Includes transition base for mounting of equipment.
- Available in self-contained or remote configurations.
- Suitable for use with adjustable legs, casters, or curb mounted.
- Heavy duty drawer system — #14 gauge S/S track system.
- All welded construction.
- 6" S/S legs std.



Refrigerated base with 36-8 and UFLC-36R.  
(Shown with optional casters.)

Model #	Length (mm)	Drawer Size Openings			Ship Wt. (lbs.)	# of Pans*	Utilities				Price
		14-3/8"	22-3/8"	27-1/4"			H.P.	Volts	Amps	Phase	
Remote Refrigerator							25"H x 34"D (635 x 864mm)				
RB-36-R	36" (914mm)			2	350	4	N/A	115	1.0	1	\$13,706
RB-48-R	48" (1219mm)	2	2		400	5	N/A	115	1.6	1	\$15,310
RB-60-R	60" (1524mm)		2	2	450	7	N/A	115	2.0	1	\$15,860
RB-72-R	72" (1829mm)			4	500	8	N/A	115	2.0	1	\$16,444
RB-84-R	84" (2133mm)		4	2	550	10	N/A	115	3.0	1	\$18,752
RB-96-R	96" (2438mm)			6	600	12	N/A	115	3.0	1	\$19,288
RB-108-R	108" (2743mm)		6	2	780	13	N/A	115	4.0	1	\$19,810

\* Pans not included.

\* Refrigerant must be specified. \* Stub-out location standard on left rear unless specified.

<b>Self-Contained Refrigerator</b>						<b>25"H x 34"D (635 x 864mm)</b>					
RB-36-SC	36" (914mm)	2			470	2	1/4	115	8.4	1	\$18,114
RB-48-SC	48" (1219mm)			2	495	4	1/4	115	8.4	1	\$18,240
RB-60-SC	60" (1524mm)	2	2		525	5	1/4	115	8.4	1	\$20,476
RB-72-SC	72" (1829mm)		2	2	550	7	1/4	115	8.4	1	\$21,108
RB-84-SC	84" (2133mm)			4	625	8	1/3	115	8.4	1	\$22,032
RB-96-SC	96" (2438mm)	2		4	700	10	1/3	115	8.4	1	\$22,924
RB-108-SC	108" (2743mm)			6	875	12	1/3	115	8.4	1	\$24,486

\* Pans not included.

Item	Notes	Price
<b>Refrigerated Base Accessories</b>		
Casters — (for self-contained units only)	36"-48"	4
	60"-72"	6
	84"-108"	8
Snap-in Drawer Gasket	Any Size	\$670

\* Custom sizes & configurations available, consult factory.

**Heavy Duty Ovens with Radiant Broiler**
**Standard Features:**

- S/S Front, sides and exterior bottom with remaining exterior black.
- 1" (25mm) rear gas connection with gas pressure provided.
- 6" (152mm) S/S adjustable legs.

**Broiler:**

- S/S tube burners each rated @ 19,000 BTU/Hr.
- Removable S/S self-cleaning radiants.
- Reversible cast iron top grates.
- 2-position grid frame.
- 1" (25mm) flue riser.

**Oven:**

- Front venting oven, 26"W x 28"D x 15"H
- Porcelain steel oven interior.
- Oven doors counterbalanced without use of springs.
- Thermostat dial with temperature range from Low to 500°F (260°C).



136LB/UFLC-36R  
(Shown with optional casters)

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back
<b>Standard 136LB with Oven</b>		<b>36"W x 37-1/4"D (914 x 946mm)</b>			
<b>136LB</b>	Low Boy Standard Oven with S/S top	40,000	505	<b>\$8,918</b>	<b>\$724</b>
<b>V136LB</b>	Low Boy Convection Oven with S/S top	45,000	575	<b>\$12,364</b>	<b>\$724</b>
<b>Standard 136LB Oven with Radiant Broiler</b>		<b>36"W x 37-1/4"D (914 x 946mm)</b>			
<b>136LB/UFLC-36R</b>	36"W (1) Oven/Broiler	154,000	780	<b>\$18,834</b>	<b>\$1,008</b>
<b>136LB/12LB/UFLC-48R</b>	48"W (1) Oven with 12" Cabinet & (1) Broiler	192,000	875	<b>\$24,370</b>	<b>\$1,490</b>
<b>136LB/24LB/UFLC-60R</b>	60"W (1) Oven with 24" Cabinet Base (1) Broiler	249,000	970	<b>\$28,500</b>	<b>\$1,744</b>
<b>2/136LB/UFLC-72R</b>	72"W (2) Ovens & (1) Broiler	327,000	1,440	<b>\$34,902</b>	<b>\$2,012</b>
<b>Convection V136LB Oven with Radiant Broiler</b>		<b>36"W x 37-1/4"D (914 x 946mm)</b>			
<b>V136LB/UFLC-36R</b>	36"W (1) Oven/Broiler	159,000	855	<b>\$22,282</b>	<b>\$1,008</b>
<b>V136LB/12LB/UFLC-48R</b>	48"W (1) Oven with 12" Cabinet & (1) Broiler	197,000	950	<b>\$27,820</b>	<b>\$1,490</b>
<b>V136LB/24LB/UFLC-60R</b>	60"W (1) Oven with 24" Cabinet Base (1) Broiler	254,000	1,045	<b>\$29,046</b>	<b>\$1,744</b>
<b>2/V136LB/UFLC-72R</b>	72"W (2) Ovens & (1) Broiler	337,000	1,610	<b>\$41,800</b>	<b>\$2,012</b>

Item	Notes	Price
<b>Options &amp; Accessories</b>		
<b>Cast Iron Oven Bottoms</b>	In lieu of steel; 2 pieces, (N/A on V136 Series)	<b>\$664</b>
<b>Casters — Ranges</b>	(Set of 4) 5" Wheel; 6" Height	<b>\$532</b>
	(Set of 6) 5" Wheel; 6" Height	<b>\$798</b>
<b>Curb Mount</b>	N/A on V136 Series	<b>N/A</b>
<b>Flex Connector Kit:</b> (hose, disconnect & restraining device)	3' x 1" (914 x 25mm)	<b>\$768</b>
	4' x 1" (1219 x 25mm)	<b>\$856</b>
<b>Oven Racks, extra</b>	Standard	<b>\$134/ea.</b>
	Convection Oven	<b>\$164/ea.</b>

Options & Accessories — see pages 15-19

## Montague Legend

## Heavy Duty Gas Salamanders

### Heavy Duty SB36 Salamander Broiler

#### Standard Features:

- S/S Front, 2 sides, top & bottom with remaining exterior black.
- Infrared Rapid Start burner rated @ 32,000 BTU's/Hr. — SB36 Full-flow burner operation. On/Off.
- Adjustable grid heights.
- Broiling area is 13-1/8"D x 26-3/4"W (333 x 679mm)
- 1/2" (13mm) NPT gas connection at top right rear.
- 1/2" (13mm) NPT gas pressure regulator provided.



SB36-W

Model #	Description	BTU's/Hr	Ship Wt. (lbs.)	Standard Finish	S/S Back	Interconnect
<b>Salamander Broilers</b>						
<b>SB36-HB</b>	with High Back for Mounting on 136, V136 & 36	32,000	290	<b>\$6,588</b>	<b>\$614</b>	<b>\$766</b>
<b>SB36-C</b>	Counter model	32,000	225	<b>\$6,188</b>	<b>\$324</b>	<b>N/A</b>
<b>SB36-W</b>	with Wall Mounting Brackets (No exterior back panel)	32,000	235	<b>\$6,612</b>	<b>N/A</b>	<b>N/A</b>

## Montague Legend

## Heavy Duty Gas Cheesemelters

### Heavy Duty Gas Cheesemelter

24"W, 36"W, 48"W, 60"W or 72"W x 18"D  
(600mm, 914mm, 1219mm, 1524mm or 1829mm wide x 460mm deep)

#### Standard Features:

- S/S Front, 2 sides, top & bottom with remaining exterior black.
- Rapid Start Infrared burner(s) rated @ 20,000 & 32,000 BTU/hr.
- One rack, bright nickel finish, 3-positions.
- 3/4" (19mm) gas pressure regulator provided.
- 3/4" (19mm) NPT gas connection located:
  - 2-5/8" (67mm) from right side, CM24 & CM36.
  - Centered, CM48 & CM72.
  - 23-3/4" (603mm) from right side, CM60.



CM36

Model #	Description	BTU's/Hr	Ship Wt. (lbs.)	Standard Finish	S/S Back	Wall Mtg Brackets
<b>Cheesemelters</b>						
<b>CM24</b>	for Counter or Wall Mount*	20,000	180	<b>\$4,314</b>	<b>N/A</b>	<b>\$260</b>
<b>CM36</b>	for Counter or Wall Mount*	32,000	215	<b>\$5,512</b>	<b>N/A</b>	<b>\$382</b>
<b>CM48</b>	for Counter or Wall Mount*	40,000	305	<b>\$6,614</b>	<b>N/A</b>	<b>\$484</b>
<b>CM60</b>	for Counter or Wall Mount*	52,000	350	<b>\$7,808</b>	<b>N/A</b>	<b>\$586</b>
<b>CM72</b>	for Counter or Wall Mount*	64,000	395	<b>\$8,936</b>	<b>N/A</b>	<b>\$702</b>
<b>CM24-HB</b>	with High Back for Mounting** on 136, V136 & 36 Ranges	20,000	205	<b>\$5,444</b>	<b>\$546</b>	<b>N/A</b>
<b>CM36-HB</b>	with High Back for Mounting** on 136, V136 & 36 Ranges	32,000	250	<b>\$6,320</b>	<b>\$614</b>	<b>N/A</b>
<b>CM48-HB</b>	with High Back for Mounting** on 136, V136 & 36 Ranges	40,000	305	<b>\$7,948</b>	<b>\$800</b>	<b>N/A</b>
<b>CM60-HB</b>	with High Back for Mounting** on 136, V136 & 36 Ranges	52,000	410	<b>\$9,388</b>	<b>\$1,022</b>	<b>N/A</b>
<b>CM72-HB</b>	with High Back for Mounting** on 136, V136 & 36 Ranges	64,000	470	<b>\$10,538</b>	<b>\$1,188</b>	<b>N/A</b>

\* For use on noncombustible wall only. \*\* Interconnect to range **\$766**. Pass-thru cheesemelters — Consult factory

#### Cheesemelter Options & Accessories

<b>Legs, 4" (102mm)</b>	S/S — Set of 4...(CM24, CM36 & CM48)	<b>\$198</b>
	S/S — Set of 6...(CM60 & CM72)	<b>\$298</b>



## Overfired Broilers

### Standard Features:

- S/S Front with remaining exterior black.
- S/S Top on units except C36SHB, C36SHBPL, C45SHB, C45SHBPL.
- Cast iron burners, rated @ 42,000 BTU's/Hr. each.
- Adjustable grid heights.
- 1-1/4" (32mm) front manifold with one half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer. For 136W36, V136W36, 36W36, 43W36.)
- 3/4" (19mm) NPT left manifold with gas pressure regulator provided. For 236W36, 243W36, C36, C45. (One per broiler section).
- 4" (102mm) high flue riser. Except "C" models with 2" (51mm) flue riser.
- 6" (152mm) legs, S/S. Except "C" models which have 25" (635mm) high modular stand with S/S lower shelf.
- Steakhouse Broiler with Plancha: 1/2" thick plate on top with 3-sided grease trough and interior grease container (C36 & C45 models only).
- Steakhouse Broiler: 1/2" thick plate on top with splash on sides and back. Grease trough in front runs left to grease container hanging on left front (C36 & C45 models only).

**NEW! 3-Year  
Parts and Labor  
Limited Warranty!**



136W36

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S 1/2 Side Ea.	S/S Back
<b>36"W x 36"D (914 x 914mm)</b>							
<b>136W36</b>	Single Broiler with Standard Oven	124,000	916	<b>\$18,532</b>	<b>\$1,050</b>	<b>\$632</b>	<b>\$1,224</b>
<b>V136W36</b>	with Convection Oven 120VAC/60 Hz/1Ph (std)	129,000	991	<b>\$21,660</b>	<b>\$1,050</b>	<b>\$632</b>	<b>\$1,224</b>
<b>36W36</b>	Single Broiler with Cabinet Base	84,000	725	<b>\$13,266</b>	<b>\$1,050</b>	<b>\$632</b>	<b>\$1,224</b>
<b>236W36</b>	Double Broiler	168,000	942	<b>\$22,846</b>	<b>\$1,050</b>	<b>\$632</b>	<b>\$1,224</b>
<b>45"W x 36"D (1143 x 914mm)</b>							
<b>43W36</b>	Single Broiler with Cabinet Base	126,000	984	<b>\$19,444</b>	<b>\$1,114</b>	<b>\$670</b>	<b>\$1,582</b>
<b>243W36</b>	Double Broiler	252,000	1,222	<b>\$34,094</b>	<b>\$1,114</b>	<b>\$670</b>	<b>\$1,582</b>
<b>36"W x 34"D (914 x 864mm)</b>							
<b>C36</b>	On Mod. Stand with S/S Front & Shelf Below	84,000	583	<b>\$11,958</b>	<b>\$568</b>	<b>N/A</b>	<b>\$622</b>
<b>C36SHB</b>	Steakhouse — on Modular Stand	84,000	723	<b>\$14,016</b>	<b>\$568</b>	<b>N/A</b>	<b>\$622</b>
<b>C36SHBPL</b>	Steakhouse with Plancha — on Modular Stand	84,000	723	<b>\$15,410</b>	<b>\$568</b>	<b>N/A</b>	<b>\$622</b>
<b>45"W x 34"D (1143 x 864mm)</b>							
<b>C45</b>	On Mod. Stand with S/S Front & Shelf Below	126,000	738	<b>\$17,838</b>	<b>\$568</b>	<b>N/A</b>	<b>\$784</b>
<b>C45SHB</b>	Steakhouse — on Modular Stand	126,000	925	<b>\$19,828</b>	<b>\$568</b>	<b>N/A</b>	<b>\$784</b>
<b>C45SHBPL</b>	Steakhouse with Plancha — on Modular Stand	126,000	925	<b>\$21,812</b>	<b>\$568</b>	<b>N/A</b>	<b>\$784</b>

Item	Description	Price
<b>Overfired Broilers — Options &amp; Accessories</b>		
<b>42" (1067mm) depth</b>	Suffix -40, any finish. (Interior dimensions remain the same.) For 136W36, V136W36, 36W36 & 43W36.	<b>\$724</b>
<b>2-pc. Cast Iron Oven Bottom — add:</b>	For 136W36 only	<b>\$664</b>
<b>Bottom Shelf S/S in Cabinet Base</b>	Overfired Broiler 36W36	<b>\$700</b>
	Overfired Broiler 43W36	<b>\$948</b>
<b>Casters — Overfired Broilers</b>	Single Broiler 5" Wheel; 6" Height	<b>\$532</b>
	Double Broiler 5" Wheel; 6" Height	<b>\$784</b>
<b>Manifold Assembly</b>	Double Deck 236W36, 243W36	<b>\$538</b>
<b>Manifold Cap &amp; S/S Cover</b>		<b>N/C</b>
<b>Rear Manifold (136W36, V136W36, 36W36 &amp; 43W36)</b>	- 1"	<b>\$660</b>
<b>Insulated Base for Countertop or Refrigerator Base Mounting</b>	In lieu of lower shelf and legs. Only available with C Models. Includes Grease Container Modifications	
<b>3/4" Thick Plate Option (Available on SHB, SHPL &amp; SHBPL Models.)</b>	C36SHB*	<b>\$842</b>
	C45SHB*	<b>\$1,052</b>
<b>Porcelain Coated Grid</b>	C36 (Left and Right Grids)	<b>\$210</b>
	C45 (Left, Right and Center Grids)	<b>\$264</b>
<b>Porcelain Coated Drip Tray</b>	C36 only	<b>\$148</b>

\* Consult factory for pricing.

## Range Match Low-Profile Counter Broilers — Radiant Style

### Standard Features:

- S/S Front and top trim in cooking area. Remaining exterior black.
- Radiants — self-cleaning heavy gauge S/S heat deflectors.
- 2-position cast iron ULTRA-FLOW reversible top grate.
- 4" (102mm) legs, bright nickel finish.
- 1" (25mm) flue riser, S/S. Matches height of 4" (102mm) flue riser on LEGEND series 136 ranges.
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 6" (152mm) S/S guard rail.
- S/S tube burners rated @ 19,000 BTU/Hr. each.



UFLC-36R  
(Shown on optional broiler stand.)

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back	# of Grates
<b>Range Match Counter Broilers — with 4" (102mm) Legs</b>					<b>37-1/4" D (946mm)</b>		
UFLC-18R	18" Radiant	38,000	210	<b>\$4,404</b>	<b>\$308</b>	<b>\$166</b>	2
UFLC-24R	24" Radiant	76,000	270	<b>\$6,102</b>	<b>\$308</b>	<b>\$200</b>	3
UFLC-30R	30" Radiant	95,000	325	<b>\$6,888</b>	<b>\$308</b>	<b>\$236</b>	4
UFLC-36R	36" Radiant	114,000	370	<b>\$7,734</b>	<b>\$308</b>	<b>\$288</b>	5
UFLC-48R	48" Radiant	152,000	465	<b>\$9,526</b>	<b>\$308</b>	<b>\$400</b>	7
UFLC-60R	60" Radiant	209,000	570	<b>\$11,944</b>	<b>\$308</b>	<b>\$474</b>	9
UFLC-72R	72" Radiant	247,000	670	<b>\$15,420</b>	<b>\$308</b>	<b>\$572</b>	11

Item	Description	Price
<b>UFLC Low Profile Counter Broilers — Options &amp; Accessories</b>		
<b>42" Depth (Suffix -40) UF Models</b> (Same grid size)	18", 24", 30", 36"	<b>\$724</b>
	48", 60", 72"	<b>\$1,446</b>
<b>Broiler Stands (UFLC only)</b> S/S lower shelf and 24" (610mm) high S/S tubular legs. (only one piece of broiler counter equipment per stand)	24" (610mm)	(45 lbs.) <b>\$952</b>
	30" (762mm)	(53 lbs.) <b>\$1,010</b>
	36" (914mm)	(60 lbs.) <b>\$1,082</b>
	48" (1219mm)	(90 lbs.) <b>\$1,126</b>
	60" (1524mm)	(101 lbs.) <b>\$1,876</b>
	72" (1829mm)	(115 lbs.) <b>\$2,022</b>
<b>Broiler Stand Casters</b> (5" wheel, 6" height)	Set of 4 (24", 30", 36", 48" Models)	<b>\$532</b>
	Set of 6 (60", 72" Models)	<b>\$798</b>
<b>Manifolding -</b>	(In-lieu-of 1-1/4" front manifold)	
1" Left Rear Manifold	Up to 500,000 BTU with Pressure Reg.	<b>N/C</b>
Manifold Cap & S/S Cover	Must specify when ordering (each end)	<b>N/C</b>
<b>Plate Shelf</b>	9" Wide S/S to match 6" Plate Shelf on 136 Series Ranges	<b>\$152/ft.</b>
	11" Wide S/S to match 8" Plate Shelf on 136 Series Ranges	<b>\$324/ft.</b>
<b>Plate Shelf Cut-Outs</b> (on 10-1/2" plate shelves only)	1/6 or 1/4 pans up to 4" deep (1 cut-out)	<b>\$192</b>
	1/6 or 1/4 pans up to 4" deep (2, 3, 4 cut-outs)	<b>\$376</b>
<b>Removable Splash Guard, S/S</b>	18" (457mm)	<b>\$512</b>
	24" (610mm)	<b>\$546</b>
	30" (762mm)	<b>\$570</b>
	36" (914mm)	<b>\$620</b>
	48" (1219mm)	<b>\$644</b>
	60" (1524mm)	<b>\$676</b>
	72" (1829mm)	<b>\$694</b>

## Shallow Depth Low-Profile Counter Broilers — Radiant Style

### Standard Features:

- S/S Front and top trim in cooking area. Remaining exterior black.
- Radiants — self-cleaning heavy gauge S/S heat deflectors.
- 2-position cast iron ULTRA-FLOW reversible top grate.
- 4" (102mm) legs, bright nickel finish.
- 3/4" (19mm) rear gas with regulator.
- S/S tube burners rated @ 19,000 BTU/Hr. each.
- High Backs not available.
- Extended plate shelves not available.



UFLCS-36R

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back	# of Grates
<b>Shallow Depth Counter Broilers — with 4" (102mm) Legs</b>				<b>31-3/4"D (806mm)</b>			
UFLCS-18R	18" (457mm) Radiant	38,000	210	<b>\$4,404</b>	<b>\$308</b>	<b>\$166</b>	2
UFLCS-24R	24" (610mm) Radiant	76,000	270	<b>\$5,194</b>	<b>\$308</b>	<b>\$200</b>	3
UFLCS-30R	30" (762mm) Radiant	95,000	325	<b>\$5,846</b>	<b>\$308</b>	<b>\$236</b>	4
UFLCS-36R	36" (914mm) Radiant	114,000	370	<b>\$6,580</b>	<b>\$308</b>	<b>\$288</b>	5
UFLCS-48R	48" (1219mm) Radiant	152,000	465	<b>\$8,092</b>	<b>\$308</b>	<b>\$400</b>	7
UFLCS-60R	60" (1524mm) Radiant	209,000	570	<b>\$10,158</b>	<b>\$308</b>	<b>\$472</b>	9
UFLCS-72R	72" (1829mm) Radiant	247,000	670	<b>\$12,966</b>	<b>\$308</b>	<b>\$574</b>	11

Item	Description	Price
<b>UFLCS Low Profile Counter Broilers — Options &amp; Accessories</b>		
<b>Removable Splash Guard, S/S</b>	18" (457mm)	<b>\$512</b>
	24" (610mm)	<b>\$546</b>
	30" (762mm)	<b>\$570</b>
	36" (914mm)	<b>\$620</b>
	48" (1219mm)	<b>\$644</b>
	60" (1524mm)	<b>\$676</b>
	72" (1829mm)	<b>\$694</b>
<b>Broiler Stands (UFLC only)</b> S/S lower shelf and 24" (610mm) high S/S tubular legs. (only one piece of broiler counter equipment per stand)	24" (610mm) (45 lbs.)	<b>\$952</b>
	30" (762mm) (53 lbs.)	<b>\$1,010</b>
	36" (914mm) (60 lbs.)	<b>\$1,082</b>
	48" (1219mm) (90 lbs.)	<b>\$1,126</b>
	60" (1524mm) (101 lbs.)	<b>\$1,876</b>
	72" (1829mm) (115 lbs.)	<b>\$2,022</b>
<b>Broiler Stand Casters (5" wheel, 6" height)</b>	Set of 4 (24", 30", 36", 48" Models)	<b>\$532</b>
	Set of 6 (60", 72" Models)	<b>\$798</b>
<b>Cast Iron Radiants</b>	18" (2 ea. Required)	<b>\$344</b>
	24" (4 ea. Required)	<b>\$378</b>
	30" (5 ea. Required)	<b>\$486</b>
	36" (6 ea. Required)	<b>\$570</b>
	48" (8 ea. Required)	<b>\$764</b>
	60" (11 ea. Required)	<b>\$1,050</b>
	72" (13 ea. Required)	<b>\$1,230</b>

Options & Accessories — see pages 28-29



## Range Match Models, UF Series

### Standard Features:

- S/S front, top trim and splash shields in cooking area, with remaining exterior black.
- 18"W, 24"W, 30"W, 36"W, 48"W, 60"W, or 72"W x 41-3/8"H x 36-5/8"D. (457mm, 610mm, 762mm, 914mm, 1219mm, 1524mm or 1829mm Wide x 1051mm High x 930mm Deep).
- Radiants — self-cleaning, S/S heat deflectors — UF(R).
- Ceramic briquettes — UF(C).
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- Adjustable 3-position cast iron ULTRA-FLOW reversible top grate.
- Cabinet base with 6" (152mm) legs, S/S.



UF-24R (Shown with optional lower warming rack.)

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back	S/S Btm Shelf	Lower Rack	S/S Doors	# of Grates
<b>Range Match Broilers — Cabinet Base</b>										<b>37-1/4"D (946mm)</b>
UF-24C	24" Ceramic	90,000	512	\$8,324	\$464	\$578	\$460	\$278	\$784	3
UF-30C	30" Ceramic	90,000	552	\$9,546	\$464	\$642	\$516	\$338	\$1,106	4
UF-36C	36" Ceramic	135,000	592	\$10,584	\$464	\$758	\$656	\$402	\$1,268	5
UF-48C	48" Ceramic	180,000	924	\$12,928	\$464	\$1,148	\$954	\$552	\$1,562	6
UF-60C	60" Ceramic	180,000	1,004	\$14,760	\$464	\$1,282	\$1,028	\$678	\$2,210	8
UF-72C	72" Ceramic	270,000	1,084	\$16,286	\$464	\$1,448	\$1,312	\$806	\$2,534	10
UF-18R*	18" Radiant	38,000	320	\$7,112	\$464	\$524	\$430	\$260	\$700	2
UF-24R	24" Radiant	80,000	472	\$8,324	\$464	\$578	\$460	\$278	\$784	3
UF-30R	30" Radiant	100,000	502	\$9,546	\$464	\$642	\$516	\$338	\$1,106	4
UF-36R	36" Radiant	120,000	532	\$10,584	\$464	\$758	\$656	\$402	\$1,268	5
UF-48R	48" Radiant	160,000	845	\$12,928	\$464	\$1,148	\$954	\$552	\$1,562	6
UF-60R	60" Radiant	200,000	905	\$14,760	\$464	\$1,282	\$1,028	\$678	\$2,210	8
UF-72R	72" Radiant	240,000	965	\$16,286	\$464	\$1,448	\$1,312	\$806	\$2,534	10

\*UF18R is not available as stand alone unit.

Options & Accessories — see pages 28-29

## Free Standing Models, UFS Series

### Standard Features:

- S/S front, top trim and splash shields in cooking area, with remaining exterior black.
- 24"W, 30"W, 36"W, 48"W, 60"W or 72"W x 41-3/8"H x 36-5/8"D. (610mm, 762mm, 914mm, 1219mm, 1524mm or 72" 1829mm Wide x 1051mm High x 930mm Deep).
- Radiants — self-cleaning, S/S heat deflectors — UF(R).
- Ceramic briquettes — UF(C).
- 3/4" (19mm) left rear manifold standard with regulator.
- Adjustable 3-position cast iron ULTRA-FLOW reversible top grate.
- Cabinet base with 6" (152mm) legs, S/S.



UFS-36R (Shown with optional lower warming rack and casters.)

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back	S/S Btm Shelf	Lower Rack	S/S Door	# of Grates
<b>Free Standing Broilers — Cabinet Base</b>										<b>32-7/8"D (835mm)</b>
UFS-24C	24" Ceramic	90,000	512	\$8,324	\$464	\$578	\$460	\$278	\$784	3
UFS-30C	30" Ceramic	90,000	552	\$9,546	\$464	\$642	\$516	\$338	\$1,106	4
UFS-36C	36" Ceramic	135,000	592	\$10,584	\$464	\$758	\$656	\$402	\$1,268	5
UFS-48C	48" Ceramic	180,000	924	\$12,928	\$464	\$1,148	\$954	\$552	\$1,562	6
UFS-60C	60" Ceramic	180,000	1,004	\$14,760	\$464	\$1,282	\$1,028	\$678	\$2,210	8
UFS-72C	72" Ceramic	270,000	1,084	\$16,286	\$464	\$1,448	\$1,312	\$806	\$2,534	10
UFS-24R	24" Radiant	80,000	472	\$8,324	\$464	\$578	\$460	\$278	\$784	3
UFS-30R	30" Radiant	100,000	502	\$9,546	\$464	\$642	\$516	\$338	\$1,106	4
UFS-36R	36" Radiant	120,000	532	\$10,584	\$464	\$758	\$656	\$402	\$1,268	5
UFS-48R	48" Radiant	160,000	845	\$12,928	\$464	\$1,148	\$954	\$552	\$1,562	6
UFS-60R	60" Radiant	200,000	905	\$14,760	\$464	\$1,282	\$1,028	\$678	\$2,210	8
UFS-72R	72" Radiant	240,000	965	\$16,286	\$464	\$1,448	\$1,312	\$806	\$2,534	10

Options & Accessories — see pages 28-29

## Free Standing Counter/Modular Models, UFSC & UFSM Series

### Standard Features:

- S/S front, top trim and splash shields in cooking area, with remaining exterior black.
- 24"W, 30"W, 36"W, 48"W, 60"W or 72"W x 20-5/8"H x 32-7/8"D.  
(610mm, 762mm, 914mm, 1219mm, 1524mm or 1829mm Wide x 524mm High x 835mm Deep).
- Ceramic briquettes — UFSC(C), UFSM(C).
- Radiants — self-cleaning, S/S heat deflectors — UFSC(R), UFSM(R).
- 3/4" (19mm) left rear gas inlet.
- 3/4" (19mm) NPT gas pressure regulator provided.
- Adjustable 3-position cast iron ULTRA-FLOW reversible top grate.
- Modular Stand with S/S front & lower shelf — UFSM(C), UFSM(R).
- High Backs and extended plate shelves are not available on Counter or Modular units.



UFSC-36R

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back	Lower Rack	# of Grates
<b>Free Standing Counter Broilers</b>					<b>32-7/8"D (835mm)</b>			
UFSC-24C	24" (610mm) Ceramic	90,000	470	\$7,242	\$320	N/A	\$278	3
UFSC-30C	30" (762mm) Ceramic	90,000	510	\$8,598	\$320	N/A	\$338	4
UFSC-36C	36" (914mm) Ceramic	135,000	550	\$9,462	\$320	N/A	\$402	5
UFSC-48C	48" (1219mm) Ceramic	180,000	845	\$11,792	\$320	N/A	\$552	6
UFSC-60C	60" (1524mm) Ceramic	180,000	925	\$13,450	\$320	N/A	\$678	8
UFSC-72C	72" (1829mm) Ceramic	270,000	1,005	\$14,528	\$320	N/A	\$806	10
UFSC-24R	24" (610mm) Radiant	80,000	430	\$7,242	\$320	N/A	\$278	3
UFSC-30R	30" (762mm) Radiant	100,000	460	\$8,598	\$320	N/A	\$338	4
UFSC-36R	36" (914mm) Radiant	120,000	490	\$9,462	\$320	N/A	\$402	5
UFSC-48R	48" (1219mm) Radiant	160,000	765	\$11,792	\$320	N/A	\$552	6
UFSC-60R	60" (1524mm) Radiant	200,000	825	\$13,450	\$320	N/A	\$678	8
UFSC-72R	72" (1829mm) Radiant	240,000	885	\$14,528	\$320	N/A	\$806	10
<b>Free Standing Modular Broilers</b>					<b>32-7/8"D (835mm)</b>			
UFSM-24C	24" (610mm) Ceramic	90,000	470	\$8,096	\$320	N/A	\$278	3
UFSM-30C	30" (762mm) Ceramic	90,000	510	\$9,510	\$320	N/A	\$338	4
UFSM-36C	36" (914mm) Ceramic	135,000	550	\$10,416	\$320	N/A	\$402	5
UFSM-48C	48" (1219mm) Ceramic	180,000	845	\$12,808	\$320	N/A	\$552	6
UFSM-60C	60" (1524mm) Ceramic	180,000	925	\$15,120	\$320	N/A	\$678	8
UFSM-72C	72" (1829mm) Ceramic	270,000	1,005	\$16,428	\$320	N/A	\$806	10
UFSM-24R	24" (610mm) Radiant	80,000	430	\$8,096	\$320	N/A	\$278	3
UFSM-30R	30" (762mm) Radiant	100,000	460	\$9,510	\$320	N/A	\$338	4
UFSM-36R	36" (914mm) Radiant	120,000	490	\$10,416	\$320	N/A	\$402	5
UFSM-48R	48" (1219mm) Radiant	160,000	765	\$12,808	\$320	N/A	\$552	6
UFSM-60R	60" (1524mm) Radiant	200,000	825	\$15,120	\$320	N/A	\$678	8
UFSM-72R	72" (1829mm) Radiant	240,000	885	\$16,428	\$320	N/A	\$806	10

Options & Accessories — see page 28-29

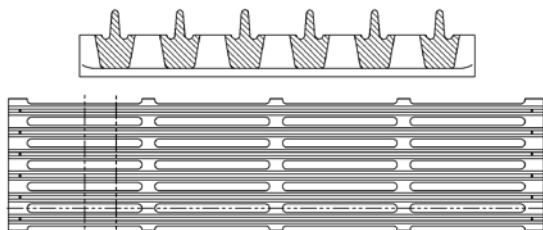
**Need Help?...**  
**Contact The Montague Company**  
**800-345-1830**  
**www.montaguecompany.com**



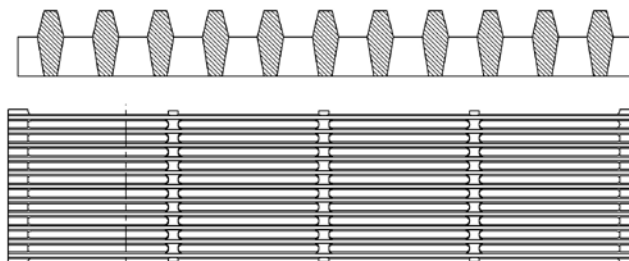
UFSM-36C

Item	Description	Price
<b>UFLC, UFLCS, UFSC &amp; UFSM Series — Counter and Modular Units — Options &amp; Accessories</b>		
<b>Casters</b> (5" wheel, 6" height) (UFSM Only)	Set of 4 (24", 30", 36" Models)	<b>\$532</b>
	Set of 6 (48", 60", 72" Models)	<b>\$798</b>
<b>Cast Iron Radiants</b>	18" (2 ea. Required)	<b>\$344</b>
	24" (4 ea. Required)	<b>\$378</b>
	30" (5 ea. Required)	<b>\$486</b>
	36" (6 ea. Required)	<b>\$570</b>
	48" (8 ea. Required)	<b>\$764</b>
	60" (11 ea. Required)	<b>\$1,050</b>
	72" (13 ea. Required)	<b>\$1,230</b>

		Natural (BTU/hr) Max. Capacity	Propane (BTU/hr) Max. Capacity	Price
<b>Flex Connector Kit:</b> (Hose, Disconnect & Restraining Device) <i>Note: Additional sizes available upon request, consult the factory.</i>	3' x 3/4" (914 x 19mm)	204,000	328,440	<b>\$668</b>
	4' x 3/4" (1219 x 19mm)	185,800	299,140	<b>\$798</b>
	3' x 1" (914 x 25mm)	366,200	589,600	<b>\$768</b>
	4' x 1" (1219 x 25mm)	351,000	565,600	<b>\$856</b>
<b>Round Rod Cold Rolled Steel</b>	In Addition To	Per 6" Section		<b>\$194</b>
	In Lieu of Standard	Per 6" Section		<b>\$74</b>
<b>Round Rod Hard Chrome</b>	In Addition To	Per 6" Section		<b>\$284</b>
	In Lieu of Standard	Per 6" Section		<b>\$216</b>
<b>Scraper Cleaner</b>	For Round Rods			<b>\$200</b>
<b>Seafood Grates — 3/8" spacing</b>	In Addition To	Per 6" Section		<b>\$124</b>
	In Lieu of Standard	Per 6" Section		<b>N/C</b>



ULTRA-FLOW GRATE



SEAFOOD GRATE





UFSM-30R

Item	Description	Price
<b>UF, UFS — Cabinet Base Units — Options &amp; Accessories</b>		
<b>Cap &amp; S/S Manifold Cover</b>	UF Range Match Series (each end)	N/C
<b>Casters</b> (5" wheel, 6" height) (Also available on UFSM units)	Set of 4 (24", 30", 36" Models)	<b>\$532</b>
	Set of 6 (48", 60", 72" Models)	<b>\$798</b>
<b>Cast Iron Radiants</b>	18" (2 ea. Required)	<b>\$344</b>
	24" (4 ea. Required)	<b>\$376</b>
	30" (5 ea. Required)	<b>\$486</b>
	36" (6 ea. Required)	<b>\$570</b>
	48" (8 ea. Required)	<b>\$764</b>
	60" (11 ea. Required)	<b>\$1,050</b>
	72" (13 ea. Required)	<b>\$1,230</b>

Item	Description	Natural (BTU/hr) Max. Capacity	Propane (BTU/hr) Max. Capacity	Price
<b>Flex Connector Kit:</b> (Hose, Disconnect & Restraining Device)	3' x 3/4" (914 x 19mm)	204,000	328,440	<b>\$668</b>
	4' x 3/4" (1219 x 19mm)	185,800	299,140	<b>\$798</b>
	3' x 1" (914 x 25mm)	366,200	589,600	<b>\$768</b>
	4' x 1" (1219 x 25mm)	351,000	565,600	<b>\$856</b>

*Note: Additional sizes available upon request, consult the factory.*

Item	Description	S/S Front	S/S Back
<b>High Backs</b> — 15" (381mm) high — matches height of 18" (457mm) High Back on LEGEND Series 136 Ranges. Available only on UFLC Counter & UF range match units	24"	<b>\$702</b>	<b>\$302</b>
	30"	<b>\$748</b>	<b>\$324</b>
	36"	<b>\$818</b>	<b>\$350</b>
	48"	<b>\$1,174</b>	<b>\$400</b>
	60"	<b>\$1,372</b>	<b>\$536</b>
	72"	<b>\$1,396</b>	<b>\$618</b>

Item	Description	Price
<b>Hood Assembly</b>	UF-36 (R) & (C)	<b>\$3,350</b>
<b>Manifolding</b> — 3/4" rear gas standard on UFS		
1" Rear Manifold — UF(C) & UF(R).		<b>\$660</b>
<b>Plate Shelf</b>	9" Wide S/S to match 6" Plate Shelf on 136 Series Ranges	<b>\$152/ft.</b>
	11" Wide S/S to match 8" Plate Shelf on 136 Series Ranges	<b>\$324/ft.</b>
<b>Plate Shelf Cut-Outs</b> (on 11" plate shelves only)	1/6 or 1/4 Pans up to 4" deep (1 cut-out)	<b>\$192</b>
	1/6 or 1/4 Pans up to 4" deep (2, 3, 4 cut-outs)	<b>\$376</b>
<b>Round Rod Cold Rolled Steel</b>	In Addition To per 6" section	<b>\$194</b>
	In Lieu of Standard per 6" section	<b>\$74</b>
<b>Round Rod Hard Chrome</b>	In Addition To per 6" section	<b>\$284</b>
	In Lieu of Standard per 6" section	<b>\$216</b>
<b>Scraper Cleaner</b>	For Round Rods	<b>\$200</b>
<b>Seafood Grates</b> — 3/8" spacing	In Addition To per 6" section	<b>\$124</b>
	In Lieu of Standard per 6" section	<b>N/C</b>
<b>42" Depth (Suffix -40) UF Models</b> (Same grid size)	18", 24", 30", 36"	<b>\$724</b>
	48", 60", 72"	<b>\$1,448</b>

## Heavy Duty Range — Counter Top

### Standard Features:

- Stainless steel body.
- Ceran Top. Durable cook surface is easily cleaned.
- 3.5kW power per hot plate section.
- Voltage: (208-240VAC), (1PH).
- Supply Frequency: 50/60 Hz.
- On/Off Switch incorporated with temperature controller.
- "Cook Power" range: Touch Pad with digital read-out from 0-100% for infinite adjustment.
- Special type Cooking Pots and Pans required.
- Pan Detection: No power transferred if no pan, or unsuitable pan is detected.



MI-3.5 CT



MI2-7.0 CT

Model #	Style/Description	Dimensions	Voltage	Amps	Ship Wt. (lbs.)	Price
<b>Induction — Table-Top-Cooktops</b>						
<b>MI-3.5 CT</b>	Single- Counter Cooktop (3.5 Kw Inverter)	15.875"W x 17.625"D x 6"H (403 W x 448 D x 152 H mm)	208-240V/1Ph	14.5	40	<b>\$4,720</b>
<b>MI2-7.0 CT</b>	Double- Counter Cooktop (Two-3.5 Kw Inverters)	15.875"W x 29.75"D x 6"H (403 W x 755 D x 152 H mm)	208-240V/1Ph	29	60	<b>\$8,854</b>

Model #	Style/Description	Voltage	Amps	Ship Wt. (lbs.)	Price
<b>Induction Cooktop with Base</b>					
<b>136XLB/MI4-14.0</b>	Quad Induction Oven 36" Extra Low Gas Oven	208-240V/1Ph	58	550	*
<b>36/MI4-14.0</b>	Quad Induction Oven 36" Cabinet Base	208-240V/1Ph	58	375	*
<b>RB36/MI4-14.0</b>	Quad Induction Oven 36" Refrigerated Base	208-240V/1Ph	58	570	*
<b>RB48-SCRR/2/18S/MI-3.5DI</b>	48" Portable Sauté Station with Induction Cooktop	208-240V/1Ph	37.4	590	*

\*Consult factory for pricing.

**NEW!**  
**Induction Cooktops**  
**with Base**



136XLB/MI4-14.0  
Oven with Induction Cooktop  
with Oven Base.



RB48-SCRR/2/18S/MI-3.5DI  
Portable Sauté Station  
with Induction Cooktop.

**Montague Deluxe Griddle — Thermostatically Controlled**  
**Standard Features:**

- S/S Front and sides with remaining exterior black.
- 3-1/4" (83mm) wide S/S grease trough.
- 4" (102mm) S/S splash.
- 1" (25mm) thick ground & polished steel griddle plate.
- 30,000 BTU/hr aluminized steel burners every 12" of width.
- One snap-acting thermostat for each burner.
- Automatic pilot ignition with 100% safety valve.
- Large 4-1/2 quart grease drawer with baffle.
- 6' 120V power cord with grounded 5-15 NEMA plug.
- 4" (102mm) S/S legs with adjustable foot.
- 3/4" NPT rear manifold with pressure regulator.
- Full 24" (610mm) deep cooking surface.



DG2448-SAT  
(Shown with optional equipment stand and casters.)

Model #	Description	Cooking Surface	# of Burners/ # of T-stats	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back
<b>Deluxe Griddle</b>		<b>31-1/2"D x 15-3/4"H (800 x 400mm)</b>					
DG2424-SAT	24" (610mm) wide Griddle	24"W x 24"D	2/2	60,000	390	<b>\$6,702</b>	<b>\$250</b>
DG2436-SAT	36" (914mm) wide Griddle	36"W x 24"D	3/3	90,000	502	<b>\$8,136</b>	<b>\$284</b>
DG2448-SAT	48" (1219mm) wide Griddle	48"W x 24"D	4/4	120,000	680	<b>\$9,568</b>	<b>\$482</b>
DG2460-SAT	60" (1524mm) wide Griddle	60"W x 24"D	5/5	150,000	792	<b>\$11,004</b>	<b>\$524</b>
DG2472-SAT	72" (1829mm) wide Griddle	72"W x 24"D	6/6	180,000	904	<b>\$12,480</b>	<b>\$562</b>

Item	Notes		Price		
Deluxe Griddle Options & Accessories					
SST	Solid State Thermostat. Price per T-stat. (see above for # T-stats req'd.)		\$214/ea.		
PR	Automatic Pilot Re-Light	24" (610mm)	1	\$182	
		36" (914mm) & 48" (1219mm)		2	\$364
		60" (1524mm) & 72" (1829mm)		3	\$546
Griddle Stand All S/S with lower shelf. 34-1/2" Griddle working height.		24" (610mm)	35 lbs.	\$946	
		36" (914mm)	45 lbs.	\$1,076	
		48" (1219mm)	60 lbs.	\$1,118	
		60" (1524mm)	80 lbs.	\$1,862	
		72" (1829mm)	95 lbs.	\$2,012	
Griddle Stand Casters 5" H.D. Stem Casters		set of 4 (24", 36", 48" models)		\$530	
		set of 6 (60", 72" models)		\$792	
Chrome Griddle Plate - Add (allow 6 weeks plus production schedule time.)		24" (610mm)		\$3,086	
		36" (914mm)		\$4,332	
		48" (1219mm)		\$5,500	
		60" (1524mm)		\$6,584	
		72" (1829mm)		\$7,748	
Plate Shelf Inset Pan Cutout and Cutting Board Available		Contact Factory			

Notes: Deluxe griddles with 4" legs may sit on top of the RB Series (refrigerated bases) with a marine edge.  
 The one-piece custom installation is not available.



**Charcoal Broilers**
**Standard Features:**

- S/S Front with remaining exterior black.
- 6" (152mm) - 8" (203mm) adjustable legs, plated.
- Cast iron grid slides.
- Cast iron grid with reinforced cast U-bar.
- Flue damper.
- Hood, adjustable & counterbalanced.
- Warming shelf above hood, 12" deep.



37-F with hood

Model #	Description	Grid Size	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back	S/S Btm In Base	Black with S/S Trim
<b>Charcoal Broilers</b>								
30A	30"W (762mm) x 36"D (914mm)	26"W x 27"D	884	\$16,286	\$1,598	\$1,434	\$764	\$13,822
31F	30"W (762mm) x 46"D (1168mm)	26"W x 31"D	1,150	\$16,286	\$2,026	\$1,434	\$824	\$13,822
37F	35-1/2"W (902mm) x 46"D (1168mm)	30-1/2"W x 31"D	1,140	\$18,232	\$2,026	\$1,540	\$898	\$15,498
43F	42"W (1067mm) x 46"D (1168mm)	37"W x 31"D	1,310	\$21,158	\$2,026	\$1,630	\$956	\$18,348

Item	Price
<b>Exhibition Broiling</b>	
30A Package — Left and Right Sides, and Cast Iron Grid	\$1,786
31F Package — Left and Right Sides, and Cast Iron Grid	\$2,050
37F Package — Left and Right Sides, and Cast Iron Grid	\$2,156
43F Package — Left and Right Sides, and Cast Iron Grid	\$2,234
<b>Options &amp; Accessories</b>	
1/2 Stainless Steel Side — use 60% of price for S/S side.	
Casters — (Set of 4), 5" wheel, 6" high	\$784

**Special Order:**

- All charcoal broiler models available without hood, flue and warming shelf. Deduct 20% from list price.
- Model 37F & 43F are available with depth of 30A (36" deep), with grid iron same depth as 30A (27" deep) add 20% to list price of "F" model.
- Note: Special orders require 25% non-refundable deposit with order. No revisions, No cancellations, no returns.

**Stock Pot Stoves**
**Standard Features:**

- S/S front, sides, back & legs.
  - Cast iron burners.
  - 1/2" (13mm) NPT right rear manifold. 1/2" (13mm) NPT gas pressure regulator.
- Note: Casters not available

**Call factory for additional model configurations.**



SP-2053

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	Black with S/S valve panel
<b>Stock Pots</b> 20"W x 21-1/4"D x 22-1/2"H (508 x 540 x 572mm)					
SP2035	Banjo Burner	35,000	125	\$2,634	\$1,952
SP2053	2-Ring Burner	53,000	145	\$3,198	\$2,528

**Hearth Bake Pizza Ovens**
**Standard Features:**

- S/S Front, 2 sides & top —  
with 31" (787mm) stainless steel clad gusset-style legs (single deck).  
with 15" (381mm) stainless steel clad gusset-style legs (double oven).
- 1-1/2" (38mm) Cordierite deck.
- Sides, Back and Top lined with Fire Brick.
- 650°F (343°C) thermostat.
- 8" (203mm) high decks.
- Cast Iron burners rated @ 40,000 BTU/Hr. each.
- 7-3/4" (197mm) high flue deflector, black finish.
- 3/4" (19mm) NPT right rear manifold.
- 3/4" (19mm) NPT gas pressure regulator.
- Fully welded all stainless steel doors.

Model #	Description	Deck Size	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back	Fire Brick Hearth(s)
<b>Pizza Ovens</b>					<b>62"W x 40-1/2"D (1575 x 1029mm)</b>		
13P-1	Single Deck	41-1/2"W x 31"D	80,000	1,120	<b>\$14,370</b>	<b>\$876</b>	<b>\$1,226</b>
23P-2	Double Deck	41-1/2"W x 31"D	160,000	2,235	<b>\$27,818</b>	<b>\$1,752</b>	<b>\$2,452</b>
<b>Pizza Ovens</b>					<b>69"W x 45-1/2"D (1753 x 1156mm)</b>		
14P-1	Single Deck	48-1/2"W x 36"D	120,000	1,375	<b>\$17,998</b>	<b>\$934</b>	<b>\$1,280</b>
24P-2	Double Deck	48-1/2"W x 36"D	240,000	2,690	<b>\$35,100</b>	<b>\$1,866</b>	<b>\$2,560</b>
<b>Pizza Ovens</b>					<b>81"W x 45-1/2"D (2057 x 1156mm)</b>		
15P-1	Single Deck	60-1/2"W x 36"D	160,000	1,660	<b>\$19,754</b>	<b>\$1,046</b>	<b>\$1,346</b>
25P-2	Double Deck	60-1/2"W x 36"D	320,000	3,265	<b>\$36,814</b>	<b>\$2,094</b>	<b>\$2,690</b>

Item	Description	Price
<b>Pizza Ovens — Options &amp; Accessories</b>		
<b>Down Draft Diverter,</b> in-lieu-of std. flue deflector.	S/S	<b>\$380</b>
<b>Manifold Assembly</b>	for single gas inlet — 3/4" (19mm) NPT	<b>\$476</b>
<b>Trim Package Per Deck</b>	all models — (Brass)	<b>\$2,512</b>
<b>Casters (Available on Doubles Only)</b>	set of 4	<b>\$784</b>



15P-1  
Shown with standard stainless steel  
gusset-style legs.



25P-2  
Shown with standard stainless steel  
gusset-style legs.

## Chinese Range

### Standard Features:

- Modular Construction (Model Prefix CRM).
- Cabinet Base (Model Prefix CR).
- S/S Finish includes: Front, two sides, back, 12-1/2" (318mm) legs.
- S/S Pipe Overshelf, (holds wok covers).
- Drip Tray below each burner, S/S.
- S/S Top Plate and Fixed Cylinder, 10 gauge 304.
- Well Sections with unique double cylinder construction. (Removable inner cylinder sets on retaining lugs inside the fixed cylinder.)
- 12", 14", 16", 18", or 20" (305mm, 356mm, 406mm, 457mm or 508mm) diameter Well Section with pot supports may be used for SOUP POT or Wok.
- 9" (229mm) wide fixed cutting board / plate shelf, S/S.
- Perforated Copper Water Line with Master Water Valve.
- 3/4" (19mm) or 1" (25mm) Rear Gas Inlet with gas pres. reg.
- Ranges over 120" (3048mm) will be fabricated in two or more sections. Each section will have a separate rear gas connection and 2" (51mm) NPT rear drain. (Specify drain location.)
- Master Gas Control Valve for Ring Burner (one per wok). (Allows all 2 and 3-ring burners to be turned on/off simultaneously.)
- Knee Valve.



CRM-2

Model #	Description	Standard Finish	Adapter Ring (Reduces bowl 2 sizes)	Jet Burners	Spice Tray
<b>Gas Chinese Range</b>					
CRM-1	1 Hole Range	\$8,974	\$818	N/C	\$504
CRM-2	2 Hole Range	\$14,816	\$818	N/C	\$504
CRM-3	3 Hole Range	\$19,886	\$818	N/C	\$504
CRM-4	4 Hole Range	\$25,980	\$818	N/C	\$504
CRM-5	5 Hole Range	\$31,828	\$818	N/C	\$504
CRM-6	6 Hole Range	\$37,404	\$818	N/C	\$504

### Gas Chinese Range — Options & Accessories

Casters	Description	Price	Notes:
Set of 4	Up To 48" Wide	\$530	1. Order bowl sizes from left to right. 2. Shipping weight — Approximately 150 lbs./per foot in length. 3. All Chinese Ranges built to customer specifications. 25% non-refundable deposit required with order. No revisions, no cancellations, no returns.
Set of 6	Up To 100" Wide	\$796	
Set of 8	Up To 120" Wide	\$1,056	

Wok Sizes	14"	16"	18"	20"	22"	24"	26"	28"
Well Section Removable Cylinder	12"	14"	16"	18"	20"	22"	24"	25"
Soup Pot Size	10"	12"	14"	16"	18"	N/A	N/A	N/A
Range Length Per Wok/Soup Pot	20"	22"	24"	26"	28"	30"	32"	34"
Ring Burner — Standard	2-RING	2-RING	2-RING	3-RING	3-RING	3-RING	3-RING	3-RING
BTU/Hr. — Wok	53,000	53,000	53,000	107,000	107,000	107,000	107,000	107,000
BTU/Hr. — Soup Pot Well	53,000	53,000	53,000	53,000	53,000	N/A	N/A	N/A
BTU/Hr. — Jet Burner Option	80,000	80,000	80,000	120,000	120,000	120,000	120,000	120,000
BTU/Hr. — 220,000 Jet Burner Option	N/A	N/A	N/A	N/A	N/A	220,000	220,000	220,000
Woks, extra	\$182	\$220	\$250	\$316	\$392	\$420	\$526	\$542
Wok Covers	\$136	\$136	\$144	\$226	\$236	\$246	\$338	\$460





# Montague Vectaire

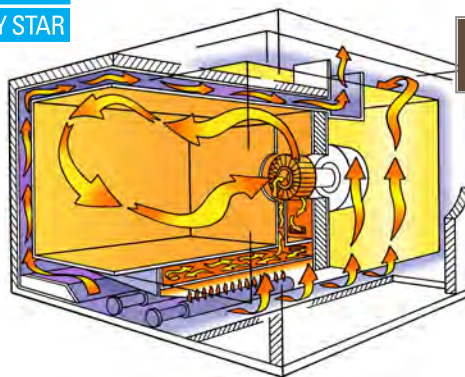
## Convection Redefined

All convection ovens move heated air over food to reduce cooking times. But nearly four decades ago, Montague pioneered a fundamentally better way to accomplish this goal — the Vectaire indirect or muffled heating system. The cooking chambers of our ovens are sealed off from outside air and combustion gases so that moisture and flavors are sealed in. Browning is more even. Add to this the most maintenance-free oven doors in the industry, and you have an unbeatable combination — better baking, because Montague ovens are better by design.

- Indirect-fired oven design offers distinct advantages over the competition.
- Enhanced flavor retention.
- More even browning.
  - Unbeatable dependability.
  - Faster preheat and recovery.
- Reduced energy input.
- Impeccable Montague craftsmanship.

## Energy Star Certified Vectaire HX Series

- Innovative Tri-Therm heating system includes efficient new burners and integral heat exchanger that optimizes heat transfer to the oven chamber.
  - Foods reach target temperatures faster.
  - Preheat and recovery performance improves by over 30 percent.
  - Productivity increase, at 10 percent reduced energy input.



Hot gasses are circulated through a baffled, double wall chamber. The inner walls become a heat exchanger for the oven cavity.

Sealed cooking chamber keeps moisture, nutrients and flavor in the product.

The fan blends the heat from the TRI-THERM system with the oven air and circulates it throughout the oven cavity.

The innovative TRI-THERM burner delivers more useable heat than conventional atmospheric burners.

The heart of the TRI-THERM system is the heat exchanger (HX). It quickly and efficiently transfers heat from the burner to the oven chamber without introducing combustion gasses.

**Apollo Gas Convection Ovens — Standard Depth**
**Standard Features:**

- S/S front, sides and top.  
Aluminized steel back and flue deflector with S/S trim on front.
- Gusset-style legs. Black finish on single ovens.
- 6" (152mm) black legs on double ovens.
- Porcelainized 16 gauge steel interior.
- Oven interior dimensions: 27"W x 21"D x 20-1/2"H.
- Removable 9-position bright nickel rack guides.
- Five 26" x 27" (660 x 686mm) bright nickel racks with rack stop and non-tip feature.
- Standing pilot.
- Door style is split-type, vertical opening, side mounted. Each door has a double pane thermal viewing window.
- Snap acting switch type T-stat, 200°F (93°C) to 500°F (260°C) with "Burner/On" indicator light.
- 60-minute electric timer.
- Electrical: 120V/1Ph/60Hz, 7.2 amps. 6 ft. grounded supply cord.
- Oven motor: Split phase, air cooled, two-speed 1725/1140 RPM, 1/2 HP with thermal overload protection.



R2-85A

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Louvered Back Panel
<b>Apollo Convection Ovens — Single Deck</b>		<b>38-1/4"W x 35-7/8"D (972 x 911mm)</b>			
<b>R85A</b>	Standard with Black Gusset Legs	85,000	570	<b>\$11,508</b>	<b>\$654</b>
<b>Apollo Convection Ovens — Double Deck</b>		<b>38-1/4"W x 35-7/8"D (972 x 911mm)</b>			
<b>R2-85A</b>	Standard with Black Stacking Kit	170,000	1,045	<b>\$22,684</b>	<b>\$1,308</b>

Description	Price
<b>Apollo Convection Ovens — Options &amp; Accessories</b>	
<b>S/S Legs — for Double Convection Ovens — 6" (Set of 4)</b>	<b>STD</b>
<b>S/S Gusset Legs — 24" (Single Oven)</b>	<b>\$798</b>

Options &amp; Accessories — see page 42


 R-85A/R2-85A  
Control Panel.

**Control Panel Features:**

- Power/Fan speed control.
- Automatic fan cutoff when door is opened (except in cool-down).
- Electric, snap-action 200-500°F (93-260°C) thermostat.
- Burner – ON indicator.
- 60-minute electric countdown timer with alarm.
- Momentary-ON interior light switch.

**QUALITY & VALUE**

## HX Series Gas Convection Ovens — Bakery Depth

### Standard Features:

- Gusset-style legs. Black finish.
- Porcelainized 16 gauge steel interior.
- Removable 9-position bright nickel rack guides.
- Five 26" x 27" (660 x 686mm) bright nickel racks with rack stop and non-tip feature.
- Electronic Ignition System.
- Oven interior dimensions: 27"W x 27"D x 20-1/2"H per deck.
- Accepts 18" x 26" (457 x 660mm) pans length or sideways.
- S/S door style is split-type, vertical opening, side mounted. Each door has a double pane thermal viewing window.
- Solid State Thermostat, 200°F (93°C) to 500°F (260°C) with "Burner/On" indicator light on std. HX.
- 60-minute electric countdown timer and alarm on std. HX.
- Electrical: 120V/1Ph/60Hz, 7.2 amps. 6 ft. grounded supply cord.
- Oven motor: Split phase, air cooled, two-speed 1725/1140 RPM, 1/2 HP with thermal overload protection.
- Pre-programmed HOLD feature for Roast & Hold operations.
- Cook-n-Hold — Solid State Thermostat 150°F to 500°F. (HX63AH/HX2-63AH)
- Cook-n-Hold — 24 hr. Digital countdown timer & electronic alarm. (HX63AH/HX2-63AH)



HX-63  
(Shown with optional  
S/S Gusset legs.)

**Inquire about  
Energy Efficient  
Rebate**

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Louvered Back Panel
<b>HX Series Convection Ovens — Single Deck</b>				<b>38-1/4"W x 41-7/8"D (972 x 1064mm)</b>	
<b>HX63A</b>	Standard HX Controls	63,000	600	<b>\$14,304</b>	<b>\$654</b>
<b>HX63AH</b>	Cook-n-Hold Controls	63,000	600	<b>\$14,816</b>	<b>\$654</b>
<b>HX Series Convection Ovens — Double Deck</b>				<b>38-1/4"W x 41-7/8"D (972 x 1064mm)</b>	
<b>HX2-63A</b>	Standard HX Controls	126,000	1,205	<b>\$27,892</b>	<b>\$1,308</b>
<b>HX2-63AH</b>	Cook-n-Hold Controls	126,000	1,205	<b>\$28,912</b>	<b>\$1,308</b>

Options & Accessories — see page 42



Standard  
A Package  
Control Panel.



Cook-n-Hold  
AH Package  
Control Panel.

### Control Panel Features:

- Power/Fan speed control.
  - Automatic fan cutoff when door is opened (except in cool-down).
  - Momentary-ON interior light switch.
  - Burner-ON indicator light.
- Standard -A Package:**
- Solid state 200-500°F (93-260°C) thermostat.
  - 60-minute electric countdown timer with alarm.
- Cook-n-Hold -AH Package:**
- Solid state 150-500°F (66-260°C) thermostat.
  - 24-hour digital countdown timer with alarm.
  - Programmable HOLD feature.
  - Intermittent Fan Operation (IFO).

**MORE STANDARD  
FEATURES**



## Gas Convection Ovens — Bakery Depth

### Standard Features:

- S/S Front, sides and top with the remaining exterior black.
- 24" (610mm) Gusset-style legs, Black.
- Porcelainized 16 gauge steel interior with S/S doors:  
Oven interior dimensions: 27"W x 27"D x 20-1/2"H.  
Accepts 18" x 26" (457 x 660mm) pans length or sideways.
- Five oven racks and 9-position rack guides.
- Vertical opening doors with windows  
115A, 2-115A, 2-115B (lower oven only).
- Horizontal opening with solid S/S doors  
115Z, 2-115Z, 2-115B (upper oven only).  
2-115C (lower oven only).
- 60-minute electric timer.
- 3" (76mm) high flue deflector, aluminized steel with S/S trim on front.
- Natural gas, 115,000 BTU/Hr. per oven section,  
Propane gas, 90,000 BTU/Hr. per oven section,  
115A, 115Z, 2-115A, 2-115Z, 2-115B, 2-115C.  
Natural and Propane gas, 70,000 BTU/Hr. per section,  
70A, 70Z, 2-70A, 2-70Z, 2-70B, 2-70C.
- Electrical connection: 120VAC/60Hz/1Ph, 6' (1829mm) cord with three prong (grounding) plug.
- Oven motor: Single speed, 3/4 HP, 3.4 amps.



115A



2-115A (Shown with optional casters.)

Model #	Door Style	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Louvered Back Panel
<b>Single Ovens, Full-Size</b>		<b>38-1/4"W x 39-1/2"D (972 x 1003mm)</b>			
<b>70A</b>	Vertical	70,000	660	<b>\$13,780</b>	<b>\$654</b>
<b>70Z</b>	Horizontal	70,000	660	<b>\$13,780</b>	<b>\$654</b>
<b>115A</b>	Vertical	115,000	660	<b>\$13,780</b>	<b>\$654</b>
<b>115Z</b>	Horizontal	115,000	660	<b>\$13,780</b>	<b>\$654</b>
<b>Double Ovens, Full-Size</b>		<b>38-1/4"W x 39-1/2"D (972 x 1003mm)</b>			
<b>2-70A</b>	Vertical	70,000 ea.	1,320	<b>\$26,874</b>	<b>\$1,308</b>
<b>2-70Z</b>	Horizontal	70,000 ea.	1,320	<b>\$26,874</b>	<b>\$1,308</b>
<b>2-115A</b>	Vertical	115,000 ea.	1,320	<b>\$26,874</b>	<b>\$1,308</b>
<b>2-115Z</b>	Horizontal	115,000 ea.	1,320	<b>\$26,874</b>	<b>\$1,308</b>
<b>2-70B</b>	Horizontal/top-Vertical/bottom	70,000 ea.	1,320	<b>\$26,874</b>	<b>\$1,308</b>
<b>2-115B</b>	Horizontal/top-Vertical/bottom	115,000 ea.	1,320	<b>\$26,874</b>	<b>\$1,308</b>
<b>2-70C</b>	Vertical/top-Horizontal/bottom	70,000 ea.	1,320	<b>\$26,874</b>	<b>\$1,308</b>
<b>2-115C</b>	Vertical/top-Horizontal/bottom	115,000 ea.	1,320	<b>\$26,874</b>	<b>\$1,308</b>

Options & Accessories — see page 42



70/115 Control Panel.

### Control Panel Features:

- Power- Oven cool-down fan-ON switch.
- Automatic fan cutoff when door is opened (except in cool-down).
- Momentary-ON interior light switch.
- 60-minute electric countdown timer with alarm.
- E Suffix:
  - Snap-action electric 150-500°F (66-260°C) thermostat.
  - Burner-ON indicator light.
- G Suffix:
  - Throttling-type gas thermostat with 150-500°F (66-260°C) range.
  - Burner-ON indicator light.

**OPTIMUM PERFORMANCE**

## SL Gas Convection Ovens — Full Size, Bakery Depth

### Standard Features:

- S/S Front, sides and top with the remaining exterior black.
- 24" (610mm) Gusset-Style Legs, Black.
- Porcelainized 16 gauge steel interior with S/S doors:  
Oven interior dimensions: 27"W x 27"D x 20-1/2"H.  
Accepts 18" x 26" (457 x 660mm) pans length or sideways.
- Five oven racks and 9-position rack guides.
- Vertical opening doors with windows.
- 3" (76mm) high flue deflector, aluminized steel with S/S trim on front.
- Natural & Propane gas, 70,000 BTU/Hr. per oven section.
- Electrical connection: 120VAC/60Hz/1Ph, 6' cord (1829mm) with three prong (grounding) plug.
- Oven motor: Two speed, 1/2 HP.

**Note:** Solid state standard controls (AH) include Cook-n-Hold and fan delay features. Programmable (AP) includes standard features plus a 5 program menu pad which controls timer and temperature.



Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Louvered Back Panel
<b>Solid State Control, Single Ovens</b>		<b>38-1/4"W x 39-1/2"D (972 x 1003mm)</b>			
<b>SL70AH</b>	With Cook-n-Hold	70,000	675	<b>\$14,570</b>	<b>\$654</b>
<b>SL70AP</b>	Programmable Controls	70,000	675	<b>\$15,104</b>	<b>\$654</b>
<b>SL115AH</b>	With Cook-n-Hold	115,000	675	<b>\$14,570</b>	<b>\$654</b>
<b>SL115AP</b>	Programmable Controls	115,000	675	<b>\$15,104</b>	<b>\$654</b>
<b>Solid State Control, Double Ovens</b>		<b>38-1/4"W x 39-1/2"D (972 x 1003mm)</b>			
<b>SL2-115AH</b>	With Cook-n-Hold	230,000	1,370	<b>\$28,422</b>	<b>\$1,308</b>
<b>SL2-115AP</b>	Programmable Controls	230,000	1,370	<b>\$29,504</b>	<b>\$1,308</b>
<b>SL2-70AH</b>	With Cook-n-Hold	140,000	1,370	<b>\$28,422</b>	<b>\$1,308</b>
<b>SL2-70AP</b>	Programmable Controls	140,000	1,370	<b>\$29,504</b>	<b>\$1,308</b>

Options & Accessories — see page 42



Cook-n-Hold  
AH Package  
Control Panel.



Programmable  
AP Package  
Control Panel.

### Control Panel Features:

- Power/Fan speed control.
- Automatic fan cutoff when door is opened (except in cool-down).
- Momentary-ON interior light switch.
- Burner-ON indicator light.

### Cook-n-Hold -AH Package:

- Solid state 150-500°F (66-260°C) thermostat.
- Programmable 140-200°F (60-93°C) HOLD feature.
- Precise RTD platinum temperature probe.
- 24-hour digital countdown timer with alarm.
- Intermittent Fan Operation (IFO).

### Programmable -AP Package:

- Five-button programmable menu pad.
- Solid state 150-500°F (66-260°C) thermostat.
- Programmable 140-200°F (60-93°C) HOLD feature.
- Precise RTD platinum temperature probe.
- 24-hour digital countdown timer with alarm.
- Intermittent Fan Operation (IFO).

**PROGRAMMABLE  
FLEXIBILITY**

## SLEK15A, SLEK2-15A Full Size Ovens — Bakery Depth

### Standard Features:

- S/S Front, sides and top with remaining exterior black.
- 24 hour countdown digital timer with electronic alarm.
- 24" (610mm) Gusset-Style Legs, Black.
- S/S vertical opening door with window.
- Five oven racks and 9-position rack guides, bright nickel finish.
- Porcelainized 16 gauge steel interior with S/S doors: Accepts 18" x 26" (457 x 660mm) pans length or sideways.
- 15kW per deck.
- 208 or 240VAC/60Hz/1 or 3Ph.
- Two Speed, 3/4 HP motor.
- Oven dimensions: 27"W x 27"D x 20-1/2"H.

## SLEK12A, SLEK2-12A Full Size Ovens — Standard Depth

### Standard Features:

- S/S Front, sides and top with remaining exterior black.
- 24 hour countdown digital timer with electronic alarm.
- 24" (610mm) Gusset-Style Legs, Black.
- S/S vertical opening door with window.
- Five oven racks and 9-position rack guides, bright nickel finish.
- Porcelainized 16 gauge steel interior with S/S doors.
- 12kW per deck.
- 208 or 240VAC/60Hz/1 or 3Ph.
- Two Speed, 1/2 HP motor.
- Oven dimensions: 27"W x 22"D x 20-1/2"H.

Model #	Description	Ship Wt. (lbs.)	Standard Finish	S/S Louvered Back Panel
<b>Solid State Control, Single Oven, Full-Size — Bakery Depth</b>		<b>38-1/4"W x 40-1/4"D (972 x 1022mm)</b>		
<b>SLEK15AH</b>	Cook-n-Hold Controls	550	<b>\$13,498</b>	<b>\$638</b>
<b>SLEK15AP</b>	Programmable Controls	550	<b>\$14,008</b>	<b>\$638</b>
<b>Solid State Control, Single Oven, Full-Size — Standard Depth</b>		<b>38-1/4"W x 35-1/4"D (972 x 805mm)</b>		
<b>SLEK12AH</b>	Cook-n-Hold Controls	500	<b>\$11,738</b>	<b>\$638</b>
<b>SLEK12AP</b>	Programmable Controls	500	<b>\$12,222</b>	<b>\$638</b>
<b>Solid State Control, Double Oven, Full-Size — Bakery Depth</b>		<b>38-1/4"W x 40-1/4"D (972 x 1022mm)</b>		
<b>SLEK2-15AH</b>	Cook-n-Hold Controls	1,130	<b>\$26,316</b>	<b>\$1,274</b>
<b>SLEK2-15AP</b>	Programmable Controls	1,130	<b>\$27,348</b>	<b>\$1,274</b>
<b>Solid State Control, Double Oven, Full-Size — Standard Depth</b>		<b>38-1/4"W x 35-1/4"D (972 x 805mm)</b>		
<b>SLEK2-12AH</b>	Cook-n-Hold Controls	1,020	<b>\$22,888</b>	<b>\$1,274</b>
<b>SLEK2-12AP</b>	Programmable Controls	1,020	<b>\$23,852</b>	<b>\$1,274</b>

Options & Accessories — see page 42



Cook-n-Hold  
AH Package  
Control Panel.



Programmable  
AP Package  
Control Panel.

### Control Panel Features:

- Power-ON switch.
- Fan speed control.
- Oven-ON indicator light.

### Cook-n-Hold -AH Package:

- Solid state 150-500°F (66-260°C) thermostat.
- Programmable 140-200°F (63-93°C).

### HOLD feature

- Precise RTD platinum temperature probe.
- 24-hour digital countdown timer with alarm.
- ½ min. to 20 min. pulsed fan intervals (IFO).

### Programmable-AP Package:

- Five-button programmable menu pad.
- Solid state 150-500°F (66-260°C) thermostat.
- Programmable 140-200°F (63-93°C).

### HOLD feature

- Precise RTD platinum temperature probe.
- 24-hour digital countdown timer with alarm.
- ½ min. to 20 min. pulsed fan intervals (IFO).



SLEK15AP  
(Shown on modular stand with removable  
pan slides and casters.)

**ALL  
ELECTRIC**





EK8 (O)A


EK12A  
(Shown with optional casters.)

## LIMITED LIFETIME DOOR WARRANTY

(Please refer to Limited Warranty for specific details.)

### EK8 Half Size Ovens

#### Standard Features:

- S/S Front, sides and top with remaining exterior black.
- Full S/S oven interior: 14-3/4"W x 21"D x 20-1/2"H. (375 x 533 x 521mm)
- Accepts 18" x 13" (457 x 330mm) half size pans.
- 60-minute electric timer.
- Five oven racks and 9-position rack guides, bright nickel finish.
- S/S vertical opening door with window.
- Moisture vent.
- 7.5 kW per deck.
- 208 or 240V/60Hz/1 or 3Ph. (Must specify power supply. 480V not available.)
- Two speed, 1/2 HP motor.
- 4" (102mm) legs, S/S satin nickel finish.

### EK12A Full Size Ovens — Standard Depth

#### Standard Features:

- S/S Front, sides and top with remaining exterior black.
- 24" (610mm) Gusset-Style Legs, Black.
- S/S vertical opening door with window.
- 60-minute electric timer.
- Interior oven dimensions: 27"W x 22"D x 20-1/2"H.
- Porcelainized 16 gauge steel interior with S/S doors:
- Five oven racks and 9-position rack guides, bright nickel finish.
- Moisture vent.
- 12 kW per deck.
- 208 or 240V/60Hz/1 or 3Ph.
- Two speed, 1/2 HP motor.

### EK15A Full Size Ovens — Bakery Depth

#### Standard Features:

- S/S Front, sides and top with remaining exterior black.
- 24" (610mm) Gusset-Style Legs, Black.
- S/S vertical opening door with window.
- 60-minute electric timer.
- Interior oven dimensions: 27"W x 27"D x 20-1/2"H.
- Porcelainized 16 gauge steel interior with S/S doors: Accepts 18" x 26" (457 x 660mm) pans length or sideways.
- Five oven racks and 9-position rack guides, bright nickel finish.
- Moisture vent.
- 15 kW per deck.
- 208 or 240V/60Hz/1 or 3Ph.
- Two speed, 3/4 HP motor.

Model #	Door Style	Ship Wt. (lbs.)	Standard Finish	S/S Back
<b>Single Oven, Half-Size</b>		<b>30"W x 26-3/4"D (762 x 679mm)</b>		
<b>EK8(N)A</b>	Vertical with Door Hinged Left	310	<b>\$8,642</b>	<b>\$266</b>
<b>EK8(O)A</b>	Vertical with Door Hinged Right	310	<b>\$8,642</b>	<b>\$266</b>

Note: Specify Door Hinge: Right (O) or Left (N)

<b>Double Oven, Half-Size</b>		<b>30"W x 26-3/4"D (762 x 679mm)</b>		
<b>2EK8(N)</b>	Vertical with Door Hinged Left	620	<b>\$16,704</b>	<b>\$532</b>
<b>2EK8(O)</b>	Vertical with Door Hinged Right	620	<b>\$16,704</b>	<b>\$532</b>

Note: Specify Door Hinge: Right (O) or Left (N)

Model #	Door Style	Ship Wt. (lbs.)	Standard Finish	S/S Louvered Back Panel
<b>Single Oven, Full-Size — Bakery Depth</b>		<b>38-1/4"W x 40-1/4"D (972 x 1022mm)</b>		
<b>EK15A</b>	Vertical	585	<b>\$12,746</b>	<b>\$638</b>
<b>Single Oven, Full-Size — Standard Depth</b>		<b>38-1/4"W x 35-1/4"D (762 x 895mm)</b>		
<b>EK12A</b>	Vertical	535	<b>\$11,028</b>	<b>\$638</b>
<b>Double Oven, Full-Size — Bakery Depth</b>		<b>38-1/4"W x 40-1/4"D (972 x 1022mm)</b>		
<b>2EK15A</b>	Vertical	1,180	<b>\$24,848</b>	<b>\$1,274</b>
<b>Double Oven, Full-Size — Standard Depth</b>		<b>38-1/4"W x 35-1/4"D (762 x 895mm)</b>		
<b>2EK12A</b>	Vertical	1,100	<b>\$22,858</b>	<b>\$1,274</b>

Options &amp; Accessories — see page 42

Item	Notes	Gas Units				Electric Units					Price
		R85	HX	70/115	SL70	EK-12	EK-15	SLEK-12	SLEK-15	EK8	
Casters (Set of 4)	Single Oven (5" wheel on gusset legs)	x	x	x	x	x	x	x	x		\$532
	Double Oven (5" wheel, 6" hgt.)	x	x	x	x	x	x	x	x		\$784
	Double Oven (3-1/2" wheel, 4-1/2" Ht.)	x	x	x	x	x	x	x	x		\$784
Curb Mount (Double Ovens only)	1" (25mm) Toe Base, In-Lieu-of Legs	x	x	x	x	x	x	x	x		N/C
Doors	Solid S/S Doors (No windows)	x	x	x	x	x	x	x	x	x	N/C
	Independent Doors	x		x		x	x				\$262/deck
Down Draft Diverter (For direct venting)	Single Ovens — S/S	x	x	x	x						\$310
	Double Ovens — S/S	x	x	x	x						\$420
Drip Tray, S/S	(Place on Rack)	x	x	x	x	x	x	x	x	x	\$520/ea.
Electronic Ignition, Suffix EI	(Vertical doors only)	x	Std	x	x						\$612/deck
Exterior, S/S Bottom		x	x	x	x	x	x	x	x		\$616
Fan Delay (Intermittent Operation)			AH		Std			Std	Std		N/C
Flex Connector Kit (Hose, Disconnect & Restraining Device)	3/4" x 3' (19 x 914mm) (Natural 204,000 BTU/hr)	x	x	x	x						\$668/deck
	3/4" x 4' (19 x 1219mm) (Natural 185,800 BTU/hr)	x	x	x	x						\$798/deck
	1" x 3' (25 x 914mm) (Natural 366,200 BTU/hr)	x	x	x	x						\$768/deck
	1" x 4' (25 x 1219mm) (Natural 351,000 BTU/hr)	x	x	x	x						\$856/deck
	3/4" x 3' (19 x 914mm) (Propane 328,440 BTU/hr)	x	x	x	x						\$668/deck
	3/4" x 4' (19 x 1219mm) (Propane 299,140 BTU/hr)	x	x	x	x						\$798/deck
	1" x 3' (25 x 914mm) (Propane 589,600 BTU/hr)	x	x	x	x						\$768/deck
	1" x 4' (25 x 1219mm) (Propane 565,600 BTU/hr)	x	x	x	x						\$856/deck
Heat Shield Kits (per deck)	1" Air Gap	x	x	x	x	x	x	x	x		\$624/deck
	Insulated 2"	x	x	x	x	x	x	x	x		\$932/deck
Legs	Gusset-style Legs, S/S. (Set of 4) In-lieu-of standard Black gusset legs. 24"	x	x	x	x	x	x	x	x		\$798
Manifold Assembly - Universal	1" / 3/4" (25mm / 19mm) NPT	x	x	x	x						\$460
Modular Stand	S/S Front, Sides & Lower Shelf	x	x	x	x	x	x	x	x	x	\$646
	Rack Guides — 9 position	x	x	x	x	x	x	x	x		\$264
Motor	Two-Speed:	Std	Std	x	Std	Std	Std	Std	Std	Std	\$398/deck
	480 Volt/3Ph- Electric					x	x	x	x		\$944/deck
	3 Phase/Gas Ovens			x							\$216/deck
	with Magnetic Starter supplied by others			x							\$1,012/deck
Pancake Motor	with Magnetic Starter	x		x							\$378/deck
	3/4 HP		x	Std		x	Std	x	Std		\$378/deck
Oven Interior	Full S/S including fan baffle. (ACS)	x	x	x	x	x	x	x	x	Std	\$944/deck
Oven Racks	Standard (8#)	x	x	x	x	x	x	x	x		\$142/ea.
	Extra Heavy (10#)		x	x	x		x		x		\$190/ea.
	Standard (2#)									x	\$82/ea.
Rack Guides	11-position (Oven only)	x	x	x	x	x	x	x	x		N/C
Gastronome Pan Guides	Built-in guides									x	\$316
Security Options	ie: Prisons, etc.										Consult Factory
Solid State Thermostat	Not available on horizontal door ovens.	x	Std	x	Std	x	x	Std	Std		\$212/deck
Stacking Kit	Use pricing for single oven plus \$806. Advise serial number of existing oven. Mark Order: To be bottom section of double deck.										\$806

**MONTAGUE GIVES YOU  
MORE OPTIONS**



## Global Headquarters & Manufacturing



POWERED  
BY THE SUN



*Our Global Headquarters & Manufacturing Facility is now solar powered, reducing our carbon footprint and preserving natural resources.*





Since 1857

## SALES POLICIES & INFORMATION

### Warranty

Refer to limited warranty in front of catalog. Extended warranty is available. **NOTE:** Appliances are for commercial use only by qualified and trained personnel — NOT for household use.

### Installation

Must be in accordance with the installation instructions furnished with the appliance. These instructions are for use by qualified Installation and Service personnel only. Installation must be in accordance with local codes or, in their absence, with nationally recognized codes, i.e., NEC, ANSI, NFPA. Compliance with codes is the responsibility of the Owner and Installer.

### Terms

Net 30 days from date of invoice. A deposit, prior to fabrication, may be required. Any cash discount agreed to by Seller shall apply only to the base sales price of the merchandise and not to charges for taxes, crating, storage, loading or transportation — Unauthorized deductions are not permitted.

### Terms and Conditions

Refer to front of catalog for the entire set of terms and conditions pursuant to which MONTAGUE accepts orders.

### Minimum Advertised Price (MAP) Pricing

Refer to Product Catalog, The Montague Company Web Site ([www.montaguecompany.com](http://www.montaguecompany.com)), or contact The Montague Company.

### Fuel

Gas. If other than Natural or Propane gas, the calorific value, specific gravity and pressure at appliance are required. Specify elevation if installing above 2000 feet.

### Freight

All prices are F.O.B. Plant, Hayward, California 94545. Shipping will be in accordance with customer's instructions when possible; however, we reserve the right to ship via most desirable carrier available. Crated weights differ from standard shipping weights. **NOTE:** Montague is not responsible for any accessorial charges...liftgate delivery, etc. International and domestic crating at \$9.00/cu.ft.

### Freight - Third Party Billing

All equipment orders requesting third party billing will be charged a Third Party Billing Administrative Fee for processing. Fees will be \$50.00 per PO for domestic orders and \$150.00 per PO for international orders. Multiple orders shipping under one Bill of Lading will be charged one fee.

### Finishes

Stainless Steel or Black. When S/S Fronts and/or Sides are ordered, Black will be furnished on remainder of body.

### Cancelled or Revised Orders

After production has started, cancelled or revised orders are subject to a charge not to exceed 20% of the net invoice price.

### Returns

Merchandise cannot be returned without the prior written approval of Seller. No returns accepted after 90 days from date of invoice. Returned items must be referenced to Seller's invoice number and must be sent freight prepaid, in original packaging, to the location directed by Seller. All returns will be charged a twenty percent (20%) handling expense plus any reconditioning expense required. **NOTE:** Units not normally stocked will be charged 30%. **IMPORTANT:** Special merchandise built to Buyer's specifications (including without limitation Chinese Ranges) may not be returned.

### Title and Risk of Loss

Title and full risk of loss passes to the Buyer upon delivery of the merchandise to a carrier at the F.O.B. point.

### Freight Damage

In cases of freight damage, call this to the attention of carrier and make note of damages on delivery receipt before accepting shipment. File claim for damages with the freight company. In cases of concealed damage, save all packaging; immediately notify carrier of your findings and intention to file claim. All orders for replacement parts or units due to freight damage will be invoiced under our regular terms. Any reimbursement or credit must come from the freight company.

### Freight Classification

	CLASS RATE
Stoves or Ranges, gas hotel	
type exceeding 500# each —	Item 27590 SUB 2 85
Stoves or Ranges I/S gas NOI —	Item 27520 85
Boxes Ovens Baking Iron NOI	
KD, also parts —	Item 26760 SUB 2 70

### Replacement Parts and Accessories

For spare and/or replacement parts and accessories, parts price list and discounts prevail. **NOTE:** Use this price list for accessories and/or optional extras ordered with original equipment.

**ADD A  
YEAR**

### EXTENDED WARRANTY

Montague's Extended Warranty may be purchased with new equipment or up to 60 days after the original equipment purchase. This Extended Warranty may be purchased from the local dealer or direct from Montague. Notify The Montague Company immediately upon purchasing an extended warranty and include the model and serial number of the unit(s).

**\$310.00 NET PER UNIT**

CERTAIN PRODUCTS MAY BE EXCLUDED. EQUIPMENT LIST CAN BE PROVIDED UPON REQUEST.

### LIMITED LIFETIME DOOR WARRANTY

Montague's Lifetime Door Warranty is on all products listed:

LABOR & PARTS

Vectaire Convection Oven Doors

LIFETIME

Legend Range Doors

LIFETIME

Pizza, Bake & Roast Oven Doors

LIFETIME

Lifetime warranty applies to all units sold after Jan. 15, 1999.  
(Please refer to Limited Warranty for specific details.)

# Known BY THE COMPANY WE KEEP

## ASIA

*Daniel Boulud's  
DB Bistro Moderne  
Marina Bay Sands,  
Singapore*

*Hong Kong American Club  
Hong Kong, China*

*Justin Quek's Sky On 57  
Marina Bay Sands,  
Singapore*

*Mario Batali's Pizzeria  
and Osteria Mozza  
Marina Bay Sands,  
Singapore*

*Tokyo American Club  
Tokyo, Japan*

*Trans Bandung  
Indonesia*

*Solaire Resort and Casino  
Manila, Philippines*

*Wolfgang Puck's  
CUT Steakhouse  
Marina Bay Sands,  
Singapore*

## CANADA

*Ric's Grill  
Various Locations*

*Vij's Restaurant  
Vancouver, BC*

## EUROPE

*Hotels and Resorts  
Cyprus*

*Drakes  
Surrey, England*

*Franco's  
London, England*

*Marriott, Amsterdam  
The Netherlands*

*The Palm Restaurant  
London, England*

## LATIN AMERICA

*San Juan Marriott Resort  
& Stellaris Casino  
San Juan,  
Puerto Rico*

*Via Corporativo  
Tijuana, Mexico*

## UNITED STATES

*Annie Gums  
Chesterfield, MO*

*Atlantis Hotel & Resort  
Reno, NV*

*Bellingham Tech College  
Bellingham, WA*

*Big Canyon Country Club  
Newport Beach, CA*

*Boston Chops  
Boston, MA*

*Buddha Bar  
Washington, DC*

*Cantinetta Luca  
Yountville, CA*

*Catch SOBE  
Miami Beach, FL*

*Centenary College  
Hackettstown, NJ*

*Chapman University  
Orange, CA*

*Chez Panisse  
Berkley, Ca*

*Chevy's  
Various Locations*

*Chinois  
Las Vegas, NV*

*CIA All Locations*

*Claim Jumper  
Various Locations*

*CSUF/Euro Kitchen  
Fullerton, CA*

*Dave & Busters  
Various Locations*

*Disneyland  
Anaheim, CA*

*Disney CA Adventure  
Anaheim, CA*

*Disney CA Adventure -  
Golden Vine Winery  
Anaheim, CA*

*Domaine Chandon  
Yountville, CA*

*Dominick's  
West Hollywood, CA*

*Duke Medical Center  
Raleigh, NC*

*Epic  
San Francisco, CA*

*Flemings Steakhouse  
Various Locations*

*Florida Institute of Tech  
Melbourne, FL*

*Forest Highlands Golf Club  
Flagstaff, AZ*

*Four Seasons Hotel  
Worldwide*

*Geisinger Hospital  
Scranton, PA*

*Google  
Mountain View, CA*

*Granite City  
Various Locations*

*Hometown Buffet  
Various Locations*

*Juvia  
Miami Beach, FL*

*Kendall Jackson  
Santa Rosa, CA*

*Kimmel Center  
Philadelphia, PA*

*La Jolla Strip Club  
San Diego, CA*

*LA Live/Ritz Carlton  
Los Angeles, CA*

*Landry's Restaurants  
Various Locations*

*Lettuce Entertain You  
Various Locations*

*L.A. Unified School  
District  
Los Angeles, CA*

*Maine General Hospital  
Portland, ME*

*Mandarin Oriental  
Boston, MA*

*Mastro's Steakhouse  
Various Locations*

*McCormick & Schmick's  
Various Locations*

*Me & Ed's Pizza  
Various Locations*

*Meadowood  
St. Helena, CA*

*Mellow Mushroom  
Various Locations*

*Mich. State Univ. - Brody  
Hall  
East Lansing, MI*

*Miraval Resort  
Tucson, AZ*

*Mohagan Sun  
Uncasville, CT*

*Monroe Country Club  
Monroe, NC*

*National Press Club  
Washington, DC*

*Niagara Culinary CC  
Niagara Falls, NY*

*Niner Winery  
Paso Robles, CA*

*Northern Quest Hotel  
Airway Heights, WA*

*Nugget Hotel & Casino  
Sparks, NV*

*Oklahoma City Golf  
& Country Club  
Oklahoma City, OK*

*Old Homestead  
Steakhouse  
New York, NY*

*Old Country Buffet  
Various Locations*

*Old Spaghetti Factory  
Various Locations*

*Original Pancake House  
Various Locations*

*Orlando Event Center  
Orlando, FL*

*Peppermill  
Reno, NV*

*Peter Luger's  
Brooklyn, NY*

*The Playground  
Santa Ana, CA*

*Plaza Hotel - Oak Room  
New York, NY*

*Postrio  
San Francisco, CA*

*Qdoba  
Various Locations*

*Restaurant du Cap  
Miami Beach, FL*

*Revel  
Atlantic City, NJ  
New York, NY*

*Ruth's Chris Steakhouse  
Various Locations*

*Santa Rosa Junior  
College  
Santa Rosa, CA*

*Stuart Anderson  
Various Locations*

*Stanford University  
Palo Alto, CA*

*Taormina  
Honolulu, HI*

*Trump National  
Jupiter Beach, FL*

*UCLA - Rieber Hall  
Los Angeles, CA*

*University of CO - C4C  
Boulder, CO*

*University of Nevada  
Las Vegas, NV*

*University of Wisconsin -  
Babcock Hall  
Madison, WI*

*Verace -  
Formerly 599 Main Street  
Islip, NY*

*Wild Olives  
Charleston, SC*

*Wolfgang Puck's Cut  
Various Locations*

*Wolfgang Puck's Spago  
Beverly Hills, CA  
Las Vegas, NV*

*WSU  
Pullman, WA*



## THE MONTAGUE COMPANY

1830 Stearman Avenue, Hayward, CA 94545  
800 345-1830 · Fax: 510 785-3342  
www.montaguecompany.com

Premium Quality Cooking Equipment Since 1857